



Langhe Favorita “Fama” DOC

VINTAGE 2021

Fama is proud to be Favorita in its purity.
Selected grapes from a single parcel.
Pellicular maceration at low temperature.
Maturation on lees and rest in bottle.
Here begins the path to the rediscovery of this fascinating varietal
and its interaction with the territory.

GRAPE VARIETY: 100% Favorita

VINEYARD: Refined selection of the best grapes produced in a
single parcel located in Diano d’Alba village.
Medium-textured, calcareous soil composed of thin layers of sand
and gray sandstones. Slightly alkaline.
Exposure: South-west
Altitude: 330 m.a.s.l.
Typical espalier vineyards and Guyot pruning. Average plant density:
4000 vines per hectare.

HARVEST: Mid - September. When completely ripe the grapes are
manually harvested into crates during the first hours of the day to
fully preserve their integrity and freshness.

GRAPE YIELD PER HECTARE: 9000 kg

VINIFICATION: The destemmed grapes are macerated for 3 days on
the skin at low temperature in stainless steel tank without using
sulphur dioxide.
This is followed by soft pressing of the grapes and fractionation of
the must by splitting the first-pressing must from the
second-pressing must. The must is then decanted, and racked later.

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The fermentation starter prepared with indigenous yeast from the same grapes is added to the tank. The alcoholic fermentation continues at 18-19 °C and after a portion of the must is put into barrels to ferment.

The Malo Lactic was carried out at 35%.

Tartaric stabilization and sedimentation take place naturally during the winter, exploiting the action of the cold.

AGEING: On its fine lees for 6 months. Lees are kept occasionally in suspension by manual stirring causing an increase of the exchange surface and yeast cells lysis.

Bottled in waning moon in March 2022.

Subsequent finishing in bottle for 12 months.

DESCRIPTION: Light straw yellow colour, with greenish reflections. The scent is rich in facets ranging from floral, with white and yellow flowers, to fruity, especially citrus.

It's enriched by mild notes of roasted dried fruit and spices.

In the mouth the tension and acidity are well perceived and both help to sustain the taste, giving pure joy and drinkability. The medium body makes it agile, streamlined and with good persistence.

It goes well with the Mediterranean cuisine and not only, wonderful with seafood starters and fish first courses, with white meats or with fried vegetables.

SERVING TEMPERATURE: 13 - 15° C

ANALYTICAL DATA

ALCOHOL: 12.60 % alc. by volume

RESIDUAL SUGARS: 0.24 g/L

PH: 3.19

TOTAL ACIDITY: 5.75 g/L expressed in tartaric acid

VOLATILE ACIDITY: 0.25 g/L expressed in acetic acid

SUGAR FREE DRY EXTRACT: 16.8 g/L

TOTAL SULPHUR DIOXIDE: 75 mg/L

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