



Langhe Favorita “Fama” DOC

VINTAGE 2022

No. 1684 bottles produced

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: Beginning of 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.

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 80%.

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

AGEING: On its fine lees for 12 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 December 2023.

Subsequent finishing in bottle for 12 months.

DESCRIPTION: Light straw yellow colour, the scent is rich in facets ranging from floral to spicy.

The scents of white flowers, such as linden and jasmine, are enhanced by citrusy and spicy notes that may be reminiscent of thyme.

As the tasting continues, a certain structure is perceived, there is a good acidity that supports the sip, giving pure joy and a soaring drink. Progression and three dimensionality can be felt in the mouth.

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: 13.50 % alc. by volume

RESIDUAL SUGARS: 0.32 g/L

PH: 3.24

TOTAL ACIDITY: 6.20 g/L expressed in tartaric acid

VOLATILE ACIDITY: 0.20 g/L expressed in acetic acid

SUGAR FREE DRY EXTRACT: 17.2 g/L

TOTAL SULPHUR DIOXIDE: 70 mg/L