

Piemonte Bianco Passito

Denominazione di Origine Controllata

“Inverno”



An exclusive interpretation of sweet Piedmontese wine made with 100% Favorita. Partial over ripening on the vine and withering in crates. Made only in the best vintages.

GRAPE VARIETY: 100% Favorita

VINEYARD: South, south-westerly exposure.

Altitude 340 m above sea level. Typical espalier vineyards, Guyot pruning and an average plant density of 4000 vines per hectare.

HARVEST AND WITHERING: Depending on the vintage, grape and leaf thinning are carried out in order to create the best conditions in the cluster area to proceed with partial on-plant withering, which continues as long as weather conditions permit. Finally, the grapes are hand harvested in small perforated boxes, laying the bunches on a single layer.

They are then stacked and placed back in the fruttai where they remain to dry without forcing.

VINIFICATION: Direct pressing of the whole withered grapes and slow alcoholic fermentation at low temperature.

ABRIGO GIOVANNI

AGEING: In tank in contact with its fine lees, until natural settling.

DESCRIPTION: Golden yellow colour with amber highlights. Bright and viscous, body and thickness are perceived at the sight. Scents of dried figs and dates compose the main part, leaving space at hints of aromatic Mediterranean herbs and acacia honey on the final.

Ample and harmonious, it envelopes the palate. Sweetness and acidity are balanced, offering a long and persistent finish. Dynamic and progressive, it gains complexity on the palate with every year that goes by.

Perfect for exchanging confidences at the end of a meal, paired with food or enjoyed alone. With blue/mature cheeses, desserts, biscuits and pastries, and chocolate.

Sip with care.

SERVING TEMPERATURE: 10-14° C

VINTAGES PRODUCED: 2007, 2013, 2016

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