

Valle dell'Olmo 2018

LANGHE DOC FAVORITA



A typical variety of an ancient tradition, this wine obtains excellent results on our hills. Aromatic and captivating, it is distinguished by its floral, fresh nose. Pairs well with appetizers, first course, fish, and white meat.

Appellation: Langhe DOC Favorita

Variety: Favorita

Vineyard of production: contiguous to the cellar

Average age of vineyards: 21 years

Winemaking: Crushing with stems and soft pressing; maceration done in contact with skins in the press for two hours. Static decantation and racking with inoculation with selected yeasts follows, then alcoholic fermentation in stainless steel tanks at a controlled temperature of 16-18° C (61-64° F) for 19 days. Ages on its lees for one month. Its cold stabilization avoids the need to use clarifying agents, decanting, or filtration.

Malolactic fermentation: Not carried out.

Aging: In stainless steel tanks until bottling in November 2018. Then, rests in the bottle at a constant temperature of 14° C (57° F) for one month before release.

First year of production: 2008

Bottles produced in 2018: 9,813

Tasting notes: Favorita is the second autochthonous white grape variety of our production. The wine obtained is characterized by the freshness and an aromatic delicacy excellent as a pairing with fresh and light dishes or as an aperitif. Vintage 2018 denotes intense vegetal aromas and wild flowers, while the taste is dominated by fruitiness and minerality; it ends with a pleasant aromatic cleanliness favoured by the flavour. Our Favorita matures exclusively in steel, to best preserve the freshness of the vintage's peculiar aromas. The wine expresses its power over the first 2-3 years.

Alcohol: 12.50% ABV
Total acidity: 5.61 g/l
Dry extract: 18.20 g/l
pH level 3.47



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