
ANNA MARIA ABBONA BARBERA D'ALBA



Region: Piedmont, Italy

Appellation: Barbera D'Alba DOC

Grapes: 100% Barbera

Farming: Sustainable

Age of vines: Planted in 2000

Altitude, Aspect, & Soil Type: 275 M, W Facing, calcareous clay

Typical Harvest Time: Early October

Maceration & Fermentation: 4 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 7 months in stainless steel

Finishing: Fined with potato protein, rough filtration, cold stabilized

Production: 6,000 bottles annually

Notes from Oliver:

Based in Dogliani, the southern-most part of the Langhe region, the Abbona family has been working their vineyards since the 1840's. Currently led by Anna Maria Abbona, the stellar combination of high-altitude sites, old vines and a commitment to farming at low yields puts her estate firmly in Dogliani's elite.

Barbera D'Alba is a recent addition to the Abbona line-up. Grown in the town of La Morra, in the Barolo zone, this rich, ruby-red Barbera shows concentrated notes of ripe plums, dark cherries, and blackberries, with hints violet and spices such as cinnamon and cloves. It offers the pleasant freshness and fruitiness that makes young Barbera so delightful on the table. Pairs well with salumi, mature cheeses, pasta, pizza, and grilled meat.