
ANNA MARIA ABBONA DOGLIANI 'MAIOLI'



Region: Piedmont, Italy

Appellation: Dogliani DOCG

Grapes: 100% Dolcetto

Farming: Sustainable

Age of vines: Planted in 1936

Altitude, Aspect, & Soil Type: 525 M, S Facing, calcareous clay

Typical Harvest Time: Late September

Maceration & Fermentation: 8 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 12 months in stainless steel

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

Production: 7,000 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.

If you want proof that Dolcetto is not 'the Beaujolais of Italy,' pour yourself a glass of Anna Maria's Maioli, which is 100% Dolcetto. The wine is violet-tinged deep purple; it smells of violets, Assam tealeaves, and blueberries; and it's a mouth-filling, deep, substantial wine to drink. An excellent food wine, it goes with many red meat dishes, grilled sausages, cheese...