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**ANNA MARIA ABBONA DOGLIANI 'SORI DIJ BUT'**

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**Region:** Piedmont, Italy

**Appellation:** Dogliani DOCG

**Grapes:** 100% Dolcetto

**Farming:** Sustainable

**Age of vines:** Planted between 1970 and 1985

**Altitude, Aspect, & Soil Type:** 520 M, Mixed, calcareous clay

**Typical Harvest Time:** Late September through early October

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

**Aging:** 8 months in stainless steel

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

**Production:** 35,000 bottles annually

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**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.

'Sori' is Piedmontese dialect for the sunny south face of a hill. 'But' or Butti is the name of the hamlet where Anna Maria and her husband Franco's house and cellar are, a stunning spot in a very beautiful area. It shows great reddish-purple color, with aromas of blueberries and tealeaf. Dolcetto is one of the best table wines I know; so grill some lambchops, pour everyone a glass, and all will be right with the world.