



BAROLO BRICCO SAN PIETRO - ANNA MARIA ABBONA 2016

<https://gerrardseel.co.uk/products/barolo-bricco-san-pietro-anna-maria-abbona-2016>

Coming from the single vineyard of Bricco San Pietro in Monforte d'Alba, this superb 2016 wine is only the 3rd vintage to be made. But what a wine! The vineyard itself covers quite a large area yet Anna Maria only has a small proportion of the overall surface. The nose is slightly backward for now (October 2021) with aromas of red fruits, floral notes and hints of liquorice. This will develop i tome to open to a fine and elegant nose as we witnessed before bottling. On the palate, it is dominated with bright red fruit flavours, great purity and fine and elegant tannins that will support the wine for some 5 to 10 years of life. The finish has a balsamic note to it and it is very well balanced and long.

- **Country:** Italy
- **Region:** Langhe Hills, Piemonte, Monforte d'Alba
- **Vintage:** 2016
- **Colour:** Red
- **Grape Variety:** Nebbiolo
- **ABV:** 14%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Fresh stylish with plenty of floral notes with liquorice too
- **Drink With:** A fine piece of Roast Beef

ABOUT THE GROWER

Anna Maria Abbona is a superb estate based in the hills close to the town of Dogliani. Anna Maria herself is a delightful lady whose charm and passion is very much reflected in her wines.

The estate dates back to 1936 when her grandfather, Angelo, established their first vineyard called Maioli where to this day, the Dolcetto vines flourish and the original vines still make up a sensational Dolcetto. Alas, in those days, no wine was produced on the estate but rather the grapes were grown to be sent to the local cooperative where they were vinified. It wasn't until 1989 when threatened with grubbing up the family vineyards, Anna Maria and her husband started making wines themselves.

The wines as you would expect are based on the Dolcetto grape for which the area has been awarded DOCG status however within the portfolio all of the other major Langhe grapes are represented. But it was the Dolcetto that first caught my eye when visiting Cheese - the Slow Food Fair that happens every two years in Bra - where it was served to me by Beppino Occelli who was there promoting his cheeses and helping them get washed down with her Sori dij But Dolcetto. A great experience.

GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

01925 819695

wine@gerrardseel.co.uk

gerrardseel.co.uk

Gerrard Seel Limited
31 Melford Court
Hardwick Grange, Woolston
Warrington
WA1 4RZ