



DOGLIANI DOCG SORI DIJ BUT - ANNA MARIA ABBONA

<https://gerrardseel.co.uk/products/dogliani-docg-sori-dij-but-anna-maria-abbona>

An absolutely classic Piemontese red that's simply packed with red fruits such as raspberry and plum with notes of violets above. It was vinified solely in stainless steel so there's no oak influence to muddy the flavours and aromas. It's fresh and lively and just the thing to drink with pasta with a meat sauce or even roast meats. This was the first wine from Anna Maria that I encountered and ever since it has remained a firm favourite. Of all the various forms of Dolcetto that one encounters in the Langhe, Dogliani for me is the best and Anna maria is top of the tree. Laden with fruit it works so well in every season with the food available or even just to sip and savour as an aperitif with a piece of cheese or salami.

- **Country:** Italy
- **Region:** Dogliani
- **Vintage:** 2020
- **Colour:** Red
- **Grape Variety:** Dolcetto
- **ABV:** 13.5%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Full and spicy
- **Drink With:** Roast pork would be excellent

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.

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