



- **Country:** Italy
- **Region:** Langhe Hills, Piemonte
- **Vintage:** 2018
- **Colour:** Red
- **Grape Variety:** Dolcetto
- **ABV:** 12.5%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Fresh and easy drinking
- **Drink With:** Salami or cured hams

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LANGHE DOLCETTO - ANNA MARIA ABBONA

<https://gerrardseel.co.uk/products/langhe-dolcetto-anna-maria-abbona>

A simple red with plenty of red fruit and some spices. It's an ideal anytime red and will happily partner just about any red meat or vegetable dish. It's made from the youngest Dolcetto vines of the property but even these average around 30 years. Like the Riesling the vines are situated at around 500 meters of altitude so the acidity is very fresh and cleans the palate wonderfully. Bright red fruits dominate both the nose and the palate mingling with some spice notes all supported by light tannins and a refreshing acidity. Terrific value too.

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 di But Dolcetto. A great experience.