



LANGHE NEBBIOLO - ANNA MARIA ABBONA 2018

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A wine that has the hallmark of Anna Maria Abbona, namely elegance. The bouquet is dominated by floral notes of roses and iris together with spice notes that are even more obvious on the silky palate that is once more showing great elegance. It finishes with soft ripe tannins on the palate that show a good back bone. This is an excellent wine that is designed for fairly young drinking and would make an excellent partner to well flavoured poultry or meat dishes.

This wine is from relatively young vines (10 to 15 years old) grown in the limestone rich marl soils of the Langhe hills. After a traditional vinification in steel tanks, the wines were aged in large Slavonian oak botti. Great wine - a junior Barolo.

- **Country:** Italy
- **Region:** Langhe Hills, Piemonte
- **Vintage:** 2018
- **Colour:** Red
- **Grape Variety:** Nebbiolo
- **ABV:** 13.5%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Fresh stylish with plenty of floral notes
- **Drink With:** Chicken or red meats especially sauced.

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.

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