

Anna Maria Abbona | Maioli

Dolcetto di Dogliani DOCG



The Story: Like the wines of Alto Piemonte, Dolcetto from Dogliani is still mostly unknown and underappreciated, which is a shame because Dogliani is the home of some truly special wines. The Abbona vineyards started in 1936 with the great-grandfather of Federico Schellino, the current generation to grow grapes and make wine here. The winery has 18ha of organically-farmed vineyards that are 500-550masl on some of the steepest slopes you will find in this part of Piemonte. The vineyards are made up of white, brown, and red soils and are filled with blue stones in many places. The landscape is very dramatic and so are the wines. I love Dogliani wines and looked for many years to find the right winery to bring them to the Mid-Atlantic. It was worth the wait to find Anna Maria Abbona.

Vineyard: Single-vineyard, Maioli, nearby the winery in Moncucco. It is the oldest vineyard of the winery with steep slopes, sitting at an elevation of 500-550masl, facing south/southwest. Vines are Guyot trained, yields are low, and grapes were hand harvested in crates at optimal maturity which landed at the end of September through the beginning of October.

Vinification: Fermented in stainless steel tank.

Ageing: Aged in stainless steel tank for an extended period of time.

Everything else you want to know about this wine: The first year this wine was produced was in 1996. The soil and the exposure gives the wines body and long life, while the altitude assures intense fragrance and freshness.

Varietal: 100% Dolcetto

Region: Piemonte, IT

Winemaker: Franco Schellino, Anna Maria Abbona

Vines Age: 75-85 years

Production: 6,000 bottles

Farming: Working Organic

Soil: Calcareous Marl

Le Storie
Wines