

Anna Maria Abbona | Sorì dij But

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: Plots nearby the winery in Moncucco sitting at elevations between 490 and 530masl with diverse exposures. Vines are Guyot trained and grapes were hand harvested in crates after September 20.

Vinification: Fermented in stainless steel tank.

Ageing: Aged in stainless steel tank followed by bottling the summer after harvest.

Everything else you want to know about this wine: The first year this wine was produced was in 1989. 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: 40-45 years

Production: 14,400 bottles

Farming: Working Organic

Soil: Clay and Calcareous Marl

Le Storie
Wines