



#### WINEMAKER

Marziano Abbona & Giuseppe Caviola

#### FARMING

Organic

#### VARIETALS

Nebbiolo

#### FEATURES

Bottle, Cork, Vegan

#### ABV

14.8%



# Marziano Abbona

## Barolo

ITALY, PIEDMONT, BAROLO DOCG



### WINERY OVERVIEW

The Abbona winery is represented by the hard work of the first Marziano Abbona and his son Celso. Celso Abbona was among the first of his generation to believe in the potential of Dogliani and its territory and to valorize the grape variety that its hills can fully express: Dolcetto.

Together with his family, Celso planted the legendary vineyard Bricco Doriolo, located in Santa Lucia di Dogliani. Today, this vineyard not only embodies the historical memory of the company, but it represents one of the most prestigious single vineyards of Dogliani. The winery's flagship wine comes from this vineyard, named the *Papà Celso* in honor of this great man.

Upon the death of Celso in 1964, the winery was passed on to his sons, Marziano (named after his grandfather) and Enrico Abbona. The brothers transformed the family business – a traditional farm – into a winery. They began their first bottlings of Dolcetto under the name of the family and, in the footsteps of Celso, continued to invest in the territory and vines of Dogliani.

In the early 1980s, Marziano and Enrico looked to the Langhe with interest. They selected plots historically considered the most prestigious: Ravera in Novello; Bricco Barone and Rinaldi in Monforte d'Alba. Later, Marziano Abbona also purchased land in Barolo. While the selection of their wines grew and earned international recognition, Mara Abbona, daughter of Marziano, entered the business in 1999. It was the same year in which Enrico Abbona sadly passed away.

Today, the vineyards of Abbona extend for a total surface area of 52 hectares (128 acres) over the best-positioned territories in Dogliani, Monforte d'Alba and Novello. All owned by the winery, the vineyards include some of the most renowned *crus* in the Langhe and are cultivated in the highest respect for the surrounding environment and for those who work in the vineyards. The vineyards are cultivated and harvested by hand following methods passed down for generations. Many of the family vineyards are cultivated with old-growth vines up to 60 years of age. These express the highest quality of the territory where they were planted.

### VINEYARD

100% Nebbiolo from Monforte d'Alba. First year of production: 2010.

### TERROIR

Sand, clay, and loam mixture

### VITICULTURE

Grapes are cultivated in Perno, a village between Monforte and Serralunga d'Alba. Average age of vineyards: 36 years old. Yield: 7 tons per hectare. Nebbiolo was harvested in the second part of October with analytical parameters that are "classic", so good sugar content and excellent polyphenolic framework suitable for ensuring structured wines with very high aging potential.

### VINIFICATION

Crushing-destemming followed by 24-hour maceration in contact with skins. Spontaneous, 22-day alcoholic fermentation in stainless steel tanks at a controlled temperature, max 28-30° C (82-86° F), using indigenous yeasts and in contact with its skins; daily pumpovers. Followed by dry racking and decantation with transfer to barrels. Undergoes malolactic fermentation in the barrels, completely spontaneous. Total acidity: 5.56 g/L.

### AGING

Aging in barrels of 25 hectoliters for 34 months. Assemblage and bottling without filtering. Rests in the bottle at a constant temperature of 14° C (52° F) for three months before release.

### TASTING NOTES

Marziano Abbona Barolo expresses an interesting nose of fresh and fruity notes with complex hints of spice and balsamic. On the palate, there's elegance, freshness and drinkability. Body and tannin are intense but balanced. A great wine to promptly enjoy or age up to 10 years.

