



WINEMAKER

Marziano Abbona & Giuseppe Caviola

FARMING

Organic

VARIETALS

Nebbiolo

FEATURES

Vegan

ABV

14.5%



Marziano Abbona

Barolo

ITALY, PIEDMONT, BAROLO DOCG



RED

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.

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.

TERROIR

Sand, clay, and loam mixture

VITICULTURE

Vineyard of production: Perno - Monforte d'Alba. Grapes are cultivated in Perno, a village between Monforte and Serralunga d'Alba. Average age of vineyards: 35 years. Yield: 7 tons per hectare

VINIFICATION

Crushing-destemming followed by 24-hour maceration in contact with skins. Spontaneous, 25-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.

AGING

In barrels of 25 hectoliters for 34 months. Assemblage and bottling without filtering is done in January 2022. Rests in the bottle at a constant temperature of 14° C (52° F) for two three before release.

