

Papà Celso 2016



DOGLIANI DOCG

The winery's flagship wine, Papà Celso is dedicated to the memory of Celso Abbona, father of Marziano, who planted every vine in the Doriolo vineyard. The wine is exclusively produced with grapes from this vineyard. It is our most important Dogliani, made from grapes grown on vines over 60 years old that give the wine a pleasant balance between elegance, power, and harmony.

Appellation: Dogliani DOCG

Variety: Dolcetto

Vineyard of production: Doriolo - Dogliani

Average age of vineyards: 56 years

Yield: 70 quintals per hectare

Winemaking: Crushing-destemming is followed by spontaneous alcoholic fermentation using indigenous yeasts. It is left in contact with the skins in stainless steel tanks at a controlled temperature, max 30-31° C (86-89° F), for 24 days. Next follows dry racking and decantation with transfer to stainless steel tanks. It is stabilized with cold temperatures in order to avoid the use of clarifying products.

Malolactic fermentation: Carried out entirely in stainless steel immediately after alcoholic fermentation.

Aging: In stainless steel tanks until bottling at the beginning of June 2017. Then, bottle rest at a constant temperature of 14°C (57° F) for three months before release.

First year of production: 1975

Bottles produced in 2016: 39,746

Tasting notes: Dolcetto grapes harvested during the vintage 2016 in the famous Doriolo vineyard deliver unique characteristics to Papà Celso. The intensity and strength of this wine have already come from its very load-rich, sumptuous and consistent color. The fruity component dominates the varietal aromas without missing floral and vegetable elements that complement its rich scents. The old and mature age of the vines, combined with the quality of the vintage, offers the well-known spicy taste as peculiarity of great value and complexity. In perfect balance with tasteful wealth, one can find the dry taste of tannins defining the harmony of this wine. It is therefore possible to expect significant evolution in the years to come.

Alcohol: 14.93% ABV
Total acidity: 5.15 g/l
Dry extract: 30.20 g/l
pH level: 3.53
Polyphenols: 3297
Anthocyanins: 409



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