

# Papà Celso 2018



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:** 59 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 23 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.

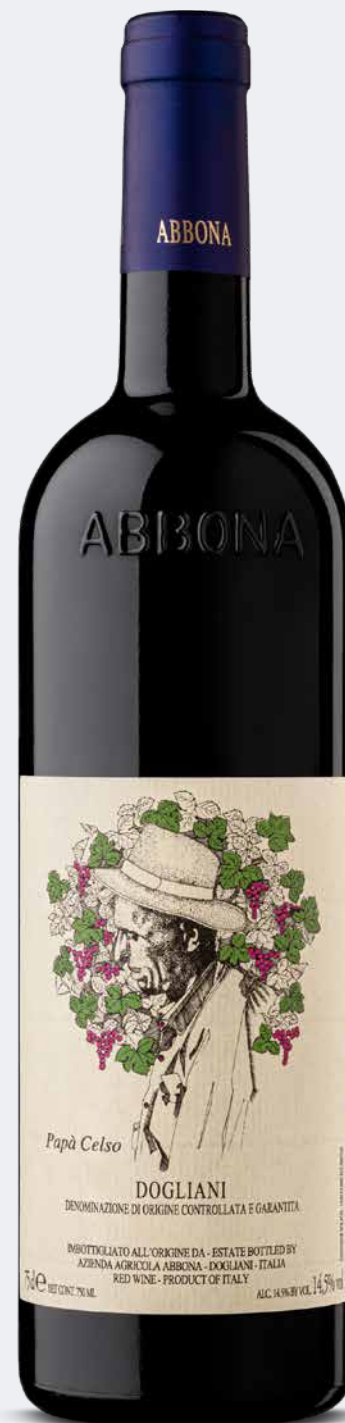
**Aging:** In stainless steel tanks until bottling at the beginning of August 2019. Then, bottle rest at a constant temperature of 14°C (57° F) for four months before release.

**First year of production:** 1975

**Bottles produced in 2018:** 13,950

**Tasting notes:** Papà Celso is an austere, elegant, full-bodied and long-lived dolcetto. Its color is very deep and intense, while red fruits and hints of red flowers are dominant at the nose. But it's on the palate that it shows all its powerful elegance, accompanied by a good acidity and a delicate tannin. Dolcetto is usually not considered as a wine for aging, but in this case it's very interesting to find out Papà Celso's strength even after 4-5 years from the bottling. We're talking about, then, of a one of a kind dolcetto.

Alcohol: 13.81% ABV  
Total acidity: 5.84 g/l  
Dry extract: 29.30 g/l  
pH level: 3.51  
Polyphenols: 4658  
Anthocyanins: 377



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