

# ANNA MARIA ABBONA DOGLIANI DOLCETTO SORÌ dij BUT DOCG 2022





#### \$36.99

Product Code:	2868	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Piedmont	Volume:	750ml
Sub Region:	Langhe	Alcohol:	13.5%
Style:	Red	Grape:	100% Dolcetto
Variety:	Dolcetto		







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#### TASTING NOTES

Anna Maria's Dogliani Sorí dij But is a terrific wine that thanks to first-class fruit and judicious use of oak manages to be both generous and serious at the same time. Jet black in colour with a sumptuous nose of blackberries dusted with exotic spices. The wine is wonderfully fruity, a bowl of berries in a glass with a length and structure that are classic Dogliani; mineral, stony and super long. Ripe and round, yet loaded with tension and long on the palate. Enjoy with braised meats, anything off the grill and pizza.



Enticed by foreign (American) buyers who prefer bigger wines with thicker skins that mirror the style of California Cabs, winemakers began to rip out their Dolcetto plantings in the 1990's in favour of the more expensive, easier to market Barolo and Barberescos. It came down to money, not quality and quietly the wine world mourned.

But it wasn't the case for all of Piedmont, particularly in Dogliani just south of Alba, where grand cru vineyards are not Nebbiolo- they're Dolcetto. Heck, the grape is so sacred in Dogliani, most wineries like today's Anna Maria Abonna doesn't even make a Nebbiolo! All the best spots in the vineyard are reserved for Dolcetto. And with good reason.

Anna Maria's vineyard is the highest elevation in all of Dogliani. The original plantings, the work of Anna Maria's grandfather in the 1930's are still being utilized today, producing incredibly beautiful dark fruited gems with wonderful natural acidity thanks to the high elevation and cool, breezy nights.

#### 90/100 Susan Hulme MW, Decanter, November 2023 (2022 Vintage)

"Elegant and posed on the nose, with a smooth mouthfeel, bright purple fruit, good acidity and lovely balance. Chewy tannins and mouth-watering acidity. Grippy ripe tannins. Long finish."

#### CONTACT VINO FINO

## Phone: 03 365 5134 https://vinofino.co.nz

#### **OPEN HOURS**

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

### VISIT VINO FINO

188 Durham St South, Christchurch

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