



DOLCETTO DOGLIANI

2021 Papà Celso Marziano Abbona

Grapes	Dolcetto
Colour	Red
Origin	Italy, Piedmont
Sub-district	Dogliani
ABV	14.5%

Tasting notes

Glowing crimson. Real bite and pure Piemonte. Bring on the raw meat! Super-tangy/inky on the end. This would be superb at almost any table. Drinking range: 2022 - 2026 Rating: 17 Jancis Robinson OBE MW - www.JancisRobinson.com (Oct 2022)

(75 year old vines, DOCG obtained in 2005) Soil is calcareous over blue marl. Brightly fruited, fragrant blueberry, cherry, lavender, violets. Succulent and primary, joyous red fruited palate, floral, herbal with a touch of almond on the back palate. Sour cherry, soused plums. L&S (Jan 2023)

A truly outstanding Dolcetto. Deep and fragrant; blackberry, dark chocolate, crème de mure, saturated and rich with great acid drive. Concentrated black cherry and plum with mocha and just a hint of tobacco on the floral violet finish. L&S (Aug 2022)

Real bite and pure Piemonte. Bring on the raw meat! Super-tangy. Jancis Robinson OBE MW - www.JancisRobinson.com (Dec 2022)

The 2021 Dogliani Papà Celso is packed with the essence of blueberry jam, incense, licorice, tobacco, chocolate and scorched earth. Inky and opulent to the core, the 2021 is once again one of the most heady, exotic wines in Dogliani, a true original. Give the potent tannins a year or two to soften. Drinking range: 2024 - 2031 Rating: 94 Antonio Galloni, www.vinous.com (Nov 2022)

I have just published my Piemonte Report for 2022, and yet this wine has made me want to stop the printing press. Classy, louche, resplendent in its selective glory, and yet rather delicious, this is a sensational Dolcetto, and it electrocutes the palate with its vivid blueberry and spice tones. How to deploy this wine ought to be the only question (I assume you are a buyer). It is simple; this is the wine before the BIG Italian wine. Every time. Just let it do what it does best. This is a support act wine that adores having a chance to perform before select palates. Just make sure you don't miss out on how delicious it is. Matthew Jukes www.matthewjukes.com (Oct 2022)

Marziano Abbona

The Abbona vineyards were first established in the early part of the 20th Century by Marziano and Celso Abbona (father and son) just outside the town of Dogliani. Famed for its Dolcetto, it was Celso who first planted the Bricco Doriolo vineyard in

the 1950's and it is from here that the estate's flagship wine 'Papá Celso' derives. Rightly heralded as one of Piedmont's greatest Dolcettos, it is wine of elegance, power and harmony, a wine that can age gracefully for many years.

In the mid-sixties the estate passed to Celso's sons Marziano and Enrico and they worked tirelessly to further establish the reputation of their local Dolcetto and bottled the first wines under the family name. In the early 1980's they added holdings in the prestigious Cru's of Barolo Ravera (Novello) and Bricco Barone and Rinaldi (Monforte d'Alba).

Following the untimely death of Enrico in 1999, Marziano's daughter Mara joined the family business and the estate continued it's acquisitions of Barolo vineyards with plots in Pressenda (Monforte d'Alba) and Cerviano (Novello). It was also a time when Marziano was experimenting with a new white wine, Cinerino, made from Viognier, as he had enjoyed great Condrieu and wanted to see if they could replicate the wines in the hills of Dolgliani. Today it has become something of celebrity and is found in restaurants throughout Piedmont.

2007 commemorated the 30th vintage of the Papá Celso Dolcetto and the following year Marziano's youngest daughter Chiara joined the business.