

Zerosolfiti 2015

LANGHE DOC ROSSO



Radically innovative, Zerosolfiti is the result of near-obsessive work and attention to the quality of the grapes before vinification. Not just with “zero added sulfites,” it also undergoes a minimum of synthetic treatments in the vineyard as well as a vigorous washing of the grapes before pressing to eliminate any residual sulfur.

Appellation: Langhe DOC Rosso

Varieties: Nebbiolo, Barbera, Dolcetto

Vineyards of production: contiguous to the cellar

Average age of vineyards: 21 years

Winemaking: The grapes of the vines that make this wine are sprayed with water three days before harvest to flush out residual sulfur used in treatments over the summer. Crushing-destemming of each single variety separately, without the addition of potassium bisulfite, followed by spontaneous alcoholic fermentation in stainless steel tanks at a controlled temperature of 28-30° C (82-86° F) for 15 days, using indigenous yeasts and in contact with the skins. Dry racking and transfer to oak barrels of 500 liters.

Alcoholic fermentation: Carried out entirely in barrels immediately after alcoholic fermentation.

Aging: On its lees in the barrel for 10 months, during which weekly bâtonnage is carried out to avoid compaction of the lees. Assemblage follows in stainless steel without any clarifying agents, stabilizers, or filtration. Bottled in May 2016. Rests in the bottle for two months at a constant temperature of 14° C (52° F) before release.

First year of production: 2007

Bottles produced in 2015: 3,956

Tasting notes: The grapes, principally Nebbiolo and Barbera, come from our vineyards; but of course, the defining characteristic of this wine is that zero sulphites are added. Not only that, but the grapes are treated with a low amount of copper and sulphur over the summer to protect them from parasites; and they are vigorously washed before pressing to eliminate any residual sulfurous residue. With an intense, purple red color, this wine develops vinous and fruity aromas. In the mouth it is important, but at meantime fresh and sumptuous. The acidity of Barbera comes clearly out, giving a perfect drinkability to the wine. Pairs well with savory meats and aged cheeses.

Alcohol: 14.27% ABV
Total acidity: 6.07 g/l
Dry extract: 30.70 g/l

pH level: 3.61
Polyphenols: 3357
Anthocyanins: 796



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