

TERZETTO



Barbaresco

Barbaresco DOCG, Piedmont, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

Grapes are hand harvested and macerated for three weeks followed by four weeks of fermentation in stainless steel at controlled temperatures. The wine is aged in 20% new oak barrels for two years and an additional three months after bottling.

BACKSTORY

A *Terzetto* is a musical composition for three voices. This lyrical name was chosen to highlight the three essential parts which must synchronize in harmony to create this wine: The Land, The Grape, The People. If any member of this trio is missing or out of tune, the wine is not possible. The ancient hillsides of Piedmont, and Barbaresco in particular, are one of the few places on earth where the unique Nebbiolo grape produces distinctive wines - but only when tended and crafted with knowledge and experience of people who have lived there for generations.

TASTING NOTE

Dry, rich and deeply scented, with notes of cherry and licorice and hints of flowers. Supple texture, with bright fruit, moderate structure and refined tannins.

FOOD PAIRING

A rich compliment to many foods, particularly roasted dishes, aged cheeses and cured meats.

