

# TERZETTO



## Barolo

Barolo DOCG, Piedmont, Italy

### GRAPE VARIETY

100% Nebbiolo

### VINIFICATION

Temperature controlled fermentation in stainless steel for four weeks with three weeks maceration. Aged three years in 20% new oak and 3 months in bottle prior to release.

### 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 Barolo 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

Intense aromas of licorice, violets and tobacco. Full bodied and dry with sweet berry flavors and hints of leather and spices all framed by ripe, robust tannins and gentle acidity.

### FOOD PAIRING

Mushroom based dishes bring out great flavor in this wine. Enjoy with braised meats, steak, sausage or other hearty fare.

