

TERZETTO



Langhe Nebbiolo

Langhe DOC, Piedmont, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

Select grapes are hand harvested. Three weeks maceration is followed by four weeks of fermentation in stainless steel at controlled temperatures. The wine is aged in 20% new oak barrels, for 15 months in bottle before 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 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

Bright cherry and licorice aromas. Dry and medium bodied with taut red fruits, hints of toast, modest tannins and refreshing acidity.

FOOD PAIRING

Excellent with cured meats, mushroom pastas, and roast chicken.

