

TERZETTO



Pinot Noir

Piemonte DOC, Mombaruzzo, Italy

GRAPE VARIETY

100% Pinot Noir

VINIFICATION

Terzetto Pinot Noir is unmistakably Piedmontese. The grapes are grown on cool, rolling hills with moderate elevations and sandy, mineral-rich limestone soils. Hand-harvesting preserves the integrity of each cluster, and careful vinification highlights purity and elegance over power. Fermentation takes place in temperature-controlled stainless-steel tanks to showcase the grape's natural fruit character, aromatic precision, and freshness. The wine is aged on its fine lees to enhance texture and complexity.

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 Pinot Noir grape produces distinctive wines - but only when tended and crafted with knowledge and experience of people who have lived there for generations.

TASTING NOTE

This refined Pinot Noir has a bright ruby color, wild strawberry, raspberry, and red currant aromas, and delicate floral notes of rose petals and violet. Hints of white pepper and a subtle balsamic nuance add depth and intrigue. On the palate, the wine is silky and energetic, supported by lively acidity and fine, polished tannins.

FOOD PAIRING

This is a versatile wine that will complement anything from fresh cheeses or spaghetti to grilled fish or braised lamb.



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