

# AZ. AG. PIAZZO



Comm. Cav. Armando Piazza is located in the gentle hillside town of San Rocco Seno d'Elvio, the Barbaresco wine growing area just a short way from Alba. It is here where history is blended into legend in its attribution as the birthplace of Publio Elvio Pertinace, a Roman emperor of almost two thousand years ago. In the mid sixties, Armando Piazza understood that Barbaresco wine would meet with growing success, and he decided to invest in Nebbiolo vines and in the wine their grapes produce here. Piazza has been one of the top grape producers in the Langhe region, home of the Nebbiolo grape, for decades.

Armando has since passed away but his son-in-law Franco oversees all the production of the grapes, including vinification and ageing. The vineyards of Barbaresco cover the entire hillsides surrounding the winery. The view is absolutely breathtaking. The "Azienda Agricola Piazza" has been a supplier of grapes for some of the greatest wine makers of Piedmont. Today the estate has more than 70 hectares (172 acres) of vineyard, some surrounding the winery located on the border between Alba and the village of Treiso, and others in Novello in the Barolo growing area, and Mango on the hills of Moscato. Along with the vines, the hills, and the blessing of a special climate, it is once more man who adjusts, amalgamates and guides events to give substance to good promise and turn it into reality: Armando is survived by his wife Gemma, daughters Marina and Wilma, and sons-in-law Franco and Albino. Numerous grandchildren are waiting in the wings, ready to secure the future and promising plenty of harvest and satisfaction still to come. The wines from Piazza have won many awards year after year in Italy. These estate bottled wines are an excellent representation of the Langhe region.

## BAROLO RISERVA

REGION: Piemonte

WINEMAKER: Franco Allario

VARIETAL: 100% Nebbiolo

COLOR: Deep red hues tinged with garnet

BOUQUET: Merging fruity overtones with a subtle layer of spices, cinnamon, cloves, and vanilla

TASTE: A warm, dry palate which is lush and full-bodied

AGEING: 36 months in oak followed by at least 9 months of bottle refinement in underground cellars

FOOD PAIRING: A worthy match for roasted, stewed and braised meat dishes, and also great with very mature cheeses

SERVING TEMP: 68° F (20° C) Open bottle one-half hour before serving.

Can be aged 10-20 years.

