



PIEMONTE PINOT NOIR

DENOMINAZIONE DI ORIGINE CONTROLLATA

PALO ALTO

“Strenght and Personality,”

- .. Region: Piemonte, Italy
- .. Grape variety: Pinot Noir 100%
- .. Alcohol: 14%



Deep, round and full bodied wine. With its personality and strenght, it's a challenging and intriguing pinot noir which seduces even the most experienced winelover. Produced only in the best years in small batches.

Produced from the finest grapes, hand-harvested, ages for 12 months in french oak barriques, followed by another 24 months in bottle. The rich bouquet welcomes tones of roses, spices, wood, meeting the soft texture of silky tannins. An elegant wine that can age for decades, improving year by year.

Thanks to the charming body, it's the ideal companion to spicy and tasty dishes like peppered pork or tasty pasta. Friend of lamb, poultry, and cold cuts. Let it breathe before serving.



Accolades and Awards:

Decanter Wine Awards:	Bronze Medal
Mundus Vini:	Silver Medal
Il Gambero Rosso:	2 Bicchieri
Il Golosario:	Top wine
Guida Vini Veronelli:	87 pts
Luca Maroni:	88 pts
Bibenda:	4 Grappoli