

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, after learning that Barbaresco wine would meet with growing success, Armando Piazza decided to invest in Nebbiolo vines and the wine their grapes produce. For decades Piazza has been one of the top grape producers in the Langhe region, home of the Nebbiolo grape.

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 172 acres of vineyards, 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, with promise to secure the future with plenty of harvest and satisfaction.

The wines from Piazza have won numerous awards year after year in Italy. These estate bottled wines are an excellent representation of the Langhe region.

CHARDONNAY PIEMONTE

REGION: Piemonte

WINEMAKER: Franco Allario

VARIETAL: 100% Estate grown Chardonnay

COLOR: Bright straw yellow with greenish reflections

BOUQUET: Strong and fragrant with hints of peaches

TASTE: Mint, green apple, and lemon/citrus notes

AGEING: 2 to 3 months of bottle refinement

FOOD PAIRING: Seafood, soups and white meats

SERVING TEMP: Chilled: 55° F (13° C)

