



AZIENDA AGRICOLA TIZIANO MAZZONI

Vino Bianco (Erbaluce) 'Iris'

Inspired by his passion for Barolo, Tiziano Mazzoni in 1999 returned to his family's roots in Ghemme to prove that the Langhe wasn't the only source of world-class Nebbiolo in Piedmont. This historic micro-region in the shadow of the Alps, thanks to pioneers like Mazzoni, is now returning to its former iconic status with wines that showcase Nebbiolo (here called Spanna) at its most soulful. Ghemme's volcanic, clay-rich soils translate into wines with ample body, structure and character, and Mazzoni's non-interventionist methods allow grapes here to express themselves fully, without filter. With just 11 acres of land, Mazzoni's vinous adventure is truly a labor of love; he produces less than 1,200 cases per year.

WINERY: Azienda Agricola Tiziano Mazzoni

WINEMAKER: Tiziano Mazzoni

ESTABLISHED: 1999

REGION: ITALY • Piedmont • Cavaglio d'Agogna

APPELLATION: Vino Bianco d'Italia

BLEND: 100% Erbaluce

VINEYARDS: A selection of fruit from estate vineyards in Ghemme and Cavaglio d'Agogna, facing southwest, at 900 feet in altitude. Soils are stony, the legacy of glaciers from centuries ago, with some clay.

AGE OF VINES: 10-20 years

WINEMAKING: Hand-harvested. Destemmed; cold macerated for 12 hours, then pressed. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank for six months on fine lees, then two months in bottle.

TASTING IMPRESSIONS: Aromas of pineapple, green apple, honey, hay and spring herbs, crushed saffron. Zesty, fresh and ripe, with a long, clean finish.

PAIRING SUGGESTIONS: With air-dried salami, fresh cheese, appetizers.

NOTES: Erbaluce is native to the Alpine foothills of northern Piedmont, and is a high-acid white grape made into both sweet and dry styles of wine.



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