

I Left My Heart in Piemonte...



Oddero Barolo

Barolo from this historic La Morra producer is built for the table...open it when there's something like braised short ribs or a slow-cooked ragù on the stove. Aged 30 months in large Slavonian oak barrels, it has real structure and depth that holds your attention from the first glass to the last.



Cigliuti Barbaresco Bricco di Neive Vie Erte

From sandy hillside soils in Neive, this Barbaresco runs lighter and more aromatic than the region's bigger names... ready to open now, with enough structure to age well through 2030 and beyond. Slow-roasted lamb or a generous cheese board will do it justice.



La Spinetta Ca di Pian Barbera d'Asti

Forty-five-year-old vines and twelve months in French oak give this Barbera d'Asti a richness and depth that usually costs considerably more. Dark, full, and smooth through the finish, it's a natural aside pasta with Sunday sauce, braised pork or anything hearty.



G.D. Vajra Dolcetto d'Alba

Dolcetto is Piedmont's Tuesday wine...lighter and brighter than Barolo or Barbaresco, and built for the table without grand ceremony. Vajra's version, sourced from four plots across the Barolo hills, has vivid fruit and soft tannins; open it with whatever you're making for dinner tonight.



Angelo Negro Arneis

Unfiltered and aged on the lees (the spent yeast left in the tank, which adds weight and body), this Arneis from Roero is cloudier and more textured than most whites you'll find at this price. Shake the bottle, chill it well, and open it alongside fried seafood or a summer antipasto spread.



Palladino Gavi di Gavi

Grown in the town of Gavi itself, this Cortese-based white is clean and mineral, with apricot and citrus warmth and a savory finish that makes it far more useful at the table than its price suggests. Grilled fish or a plate of chilled seafood is where it lands best.

