

*Piedmont is at the very center of my wine world. It was a Barolo (a red wine made from the Nebbiolo grape of one of the most premium DOCG's in the Northwest of Italy) that I first fell in love with and since then, Piedmont has remained nestled deeply in my heart. I was beyond excited to find this gem on Foxtrot (a market that delivers food + wine + the best ice cream in the world) and the wine impressed me more than I could have ever imagined. We drank it with sushi from Chicago's Sushi-San (our new favorite for shishitos and rolls) and the pairing was nothing short of delightful.*

This bottle comes to us from a niche importer, The Piedmont Guy. How I haven't known about him until now is a tragedy. Bringing organic wines from family-owned vineyards in Piedmont, Weston Hoard just became my new favorite person in the world of wine.

Arneis, a white grape grown in the heart of red wine country, has long been overlooked in the world of fine wine. Recently, this variety (dubbed "little rascal" for it's fussy nature and difficulty to grow) has started to gain some well deserved recognition,

Because of it's finicky disposition and tendency to oxidize (resulting in nail polish or rust aromas....mmmm, delicious) Arneis was mostly pushed out of the commercial wine scene in Piedmont, used mostly as a blending grape. Only a few small villages (and the larger, well-known Langhe) have kept the tradition of Arneis as a single varietal wine alive. This particular bottle comes from Roero, a tiny but magical place in the Northeast corner of Piedmont.

### **Angelo Negro's 2019 Unfiltered Roero Arneis (\$19.99)**

**Color:** Soft, honey-suckle gold. Cloudy (unfiltered) and dreamy like morning fog in the sun.

**Nose:** Beautifully aromatic, but delicately so. Aromas of yellow apples, grapefruit and citrus blossom.

**Palate:** The suspended lees (the dead yeast usually filtered out after fermentation) give the wine a fuller, rounder body but it wasn't too heavy or flabby. Steely levels of acidity helped to balance out that fullness. There's a lovely, almost sandy, minerality. Flavors mirror the aromas- yellow apple, grapefruit and citrus blossom. The lees also add a touch of sourdough, sort of a pleasant funk that brought the wine to an intriguing new place.