



# Lo Triolet Pinot Noir D.O.C.

(PEE-noh no-AH)

There are few places that produce such inspired Pinot Noir as the high mountains of Valle d'Aosta where torturous altitude, glacial deposits, and old vines yield wines of remarkable expression, clarity, and confidence. In the hands of master winemaker Marco Martin, this wine takes on a sublimity that is worth every penny. Laced with a smokiness that encircles bright cranberry notes and intense minerality, this is a meditative wine to be enjoyed one long sip at a time.



LOCATION

Valle d'Aosta, Italia.  
(12 km outside of Aosta)  
5 hectares. 600-900 meters.



SOIL

Sand. White clay.



ESTATE

Lo Triolet.  
(lo TREE-oh-lay)



VINE

Guyot.  
9,000 vines per hectare.  
0.7 bottle per plant average yield.



WINEMAKER

Marco Martin.  
(MAHR-koh mahr-TEEN)



VINIFICATION

Classic maceration on skins for seven days in small, cold stainless steel tanks.



VARIETALS

100% Pinot Noir.



BARREL

No barrel aging.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

2 months in the bottle.



ACIDITY

4.5 grams per liter.



VINTAGE PRODUCTION

600 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Salumi, cream-based linguini with shaved truffle, and beef Carbonade.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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