

# Piazzo's Spumante Metodo Classico Massim

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The charm of the Piedmontese territory, which surrounds the town of Alba, offers excellent hospitality, a blend of tradition and modernity in its cuisine, as well as food and wines that have contributed to the global fame of Italian viticulture. Here, the Nebbiolo grape is the undisputed protagonist.

The Piazzo winery has always been a standard-bearer for this variety, fully understanding its *nuances* and the rich and diverse characteristics that have enabled it to shine, even in its Spumante Metodo Classico version.

In fact, Piazzo's Massim is produced from Nebbiolo grapes, with a small addition of Chardonnay (around 15%), representing the winery's tribute to the Nebbiolo grape and its ability to

continually surprise with its quality and credibility.

The color is splendid, with golden *nuances*, and the *pérlage* is exceptionally fine and beautiful. When it opens in the glass, it reveals all its olfactory elegance.

This sparkling wine offers aromas of wild herbs and hazelnut, accompanied by a delicate floral touch and intriguing hints of artisan bread.

On the palate, it is a true harmonious balance between acidity and body, and its 30 months of aging enhance its structure and versatility.

It pairs well throughout the meal, from aperitif to dessert, from baked vegetable pasta to white poultry. We tried it with green sauce and anchovies, and it fully confirmed its harmonious qualities.

## Company Profile

A family business a few kilometers from Alba which has been among the pioneers of Nebbiolo for over 60 years. The Piazzo winery was Armando Piazzo and Gemma Veglia's dream, who in the 1960s decided to stay and believe in their land, the Langhe of "La Malora" by Fenoglio. The far-sighted and counter-current idea of investing in the main grape variety, Nebbiolo, turns out to be a winning one. Today the company has 70 hectares of owned vineyards of which 60% is cultivated with Nebbiolo. The winery, led by daughter Marina together with her husband Franco and sons Simone and Marco, has a representative range of typical wines: modern classics, a refined tradition and increasingly attentive to environmental sustainability.

### **PIAZZO COMM. ARMANDO**

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