Top 150 Piemonte Wines in U.S. restaurants: Barolo and Barbaresco steal the spotlight

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The "Top 150 Piemonte Wines in U.S. Restaurants" list highlights the dominance of Piedmont reds like Barolo and Barbaresco in American dining. Presented by Stevie Kim during the annual "L'annata vitivinicola in Piemonte 2024" event, the ranking provides insights into U.S. market trends. Key highlights include Barolo Docg Riserva Monfortino as the most expensive wine and reds accounting for 78% of sales.

During the upcoming event "L'annata vitivinicola in Piemonte 2024" (The 2024 vintage in Piedmont) organized by Vignaioli Piemontesi (Piedmont winemakers), to be held on December 18th

in Grinzane Cavour (CN) at Castello di Grinzane Cavour, Stevie Kim will unveil the list in full, with particular focus on the best sellers. The annual gathering is an important opportunity to evaluate the latest harvest and discuss current trends observed in the vineyard, cellar, and international markets. Stevie Kim will also present her new book, *Social, PR e Media relations del vino* (co-authored with Gino Colangelo).

Highlights of the Top 150 Piedmont Wines list based on 50,000 American restaurants include:

- **Most Expensive Wine**: Barolo Docg Riserva Monfortino by Giacomo Conterno.
- **Red Wines Dominate**: with Barolo Docg leading the charge.
- **Top 3 Appellations**: **leading the ranking is Barolo Docg (40,7%), followed by Barbaresco Docg (14,7%) and Moscato d'Asti Docg (12%).**
- **Wine Categories**: Reds lead (78%), followed by whites (21%) and sparkling wines (1%)

The full list, now accessible at https://www.italianwinepodcast.com/top-piedmont-wines-in-the-usa/, was carefully curated by Jeremy Hart, Chief Strategy Officer and Co-Founder of Somm.ai. Jeremy is also a regular guest on the Italian Wine Podcast, providing regular updates and invaluable insights for producers to gain a deeper understanding of shifting tastes, preferences, and price points in the US market, with the ultimate goal of enhancing on-premise sales.

Key Points

1. Barolo Docg dominates U.S. restaurants, representing 40.7% of the top 150 Piedmont wines.
2. Red wines lead with 78% of sales, overshadowing whites (21%) and sparkling wines (1%).
3. Barolo Docg Riserva Monfortino by Giacomo Conterno is the priciest wine in the list.