

## *featured flight of the month*

Daniele Conterno

Langhe + Barolo, Piedmont, Italy

\$45 per wine flight and \$20 per cheese pairing

This month we're heading to Piedmont, in northwestern Italy, where Nebbiolo is grown on the rolling hills of the Langhe and transformed into one of Italy's most iconic wines: Barolo. Since the 19th century, producers here have made dry, still wines from Nebbiolo and aged them in large wooden casks, a process that defines the style with naturally high alcohol, bright acidity, and firm tannins, all contributing to its ability to evolve beautifully over time. Vineyard sites, known as MGA's, further shape these wines, highlighting how place contributes to both their character and their reputation.

That structure also means patience. Barolo often takes years of cellaring before it fully comes into balance, but when it does, it becomes intensely aromatic, with notes of rose, dried cherry, herbs, and savory earth, layered in a way that continues to evolve in the glass.

Daniele Conterno comes from one of Barolo's most respected families, as the grandson of Giacomo Conterno and nephew of Aldo Conterno. Raised within the family's historic estate, he has expanded that legacy through his own project, creating space to explore new expressions of the Langhe while remaining grounded in its traditions.

His wines are based in Monforte d'Alba, one of Barolo's key villages. Known for its cherry-driven fruit and structured profile, Monforte produces wines that show both depth and energy, with layers that continue to unfold over time.

*featured flight of the month*

2015 nebbiolo brut ‘*punta*’ [*spumante metodo classico*]  
langhe, piedmont

~~\$30~~ | ~~\$408~~ \$24 | \$86 [*additional 20% off this month only*]



*red apple • citrus peel • brioche*

Red apple and citrus lead, with a light brioche note from time on the lees. Fine, persistent bubbles keep the wine tight and dry, with bright acidity carrying the finish and giving it a clean, focused feel.

Made using the Traditional Method, the same process used in Champagne, with secondary fermentation in bottle. Nebbiolo is typically associated with structured reds, but here it shows a different side, where its naturally high acidity drives the wine rather than tannin.

Nebbiolo is rarely produced in this style, which makes this a less common starting point for the grape. It offers a different perspective up front, before moving into the more structured expressions that follow in the flight.

*featured flight of the month*

2023 nascetta [*stainless steel*]

langhe, piedmont

\$20|\$72 \$16|\$58 [*additional 20% off this month only*]



*bright citrus • white flowers • saline*

Lemon zest and white flowers lead the aromatics, followed by a lightly savory, mineral edge. The palate opens with bright acidity, then rounds out through the mid-palate before finishing clean and dry, with a subtle texture that gives the wine more presence than expected.

Nascetta is a native white grape from the Langhe that nearly disappeared before being revived in the late 20th century. While Piedmont is best known for its structured red wines, grapes like this have long existed alongside Nebbiolo, offering a different expression of the region that leans more on freshness and aromatics.

Because it was so close to extinction, Nascetta is still relatively rare today, making it something most people haven't encountered before. It's a reminder that even in a region defined by red wine, there are lesser-known grapes quietly shaping its identity.

*featured flight of the month*

2024 nebbiolo rosé [*stainless steel*]

langhe, piedmont

\$46|~~\$58~~ \$13|\$46 [*additional 20% off this month only*]



*wild strawberry • citrus peel • dry*

Fresh strawberry and blood orange lead the aromatics, with a clean, linear palate driven by bright acidity. As it moves across the tongue, a light tannic grip begins to show, giving the wine shape and a slightly drying finish that sets it apart from softer, more fruit-forward rosés.

Nebbiolo is not commonly used for rosé, but its naturally high acidity and tannin still come through even in this lighter style. Produced in the Langhe, where the grape is best known for Barolo, this shows a different side of Nebbiolo, one that leans more on freshness and structure than weight and intensity.

Because Nebbiolo carries both acid and tannin so naturally, even a rosé like this holds more shape than expected. It's a good example of how the same grape can show up very differently depending on how it's handled, while still keeping its identity.

## *featured flight of the month*

2019 nebbiolo 'panerole' [large format oak]  
monforte d'alba, barolo, piedmont  
\$54|\$194 \$43|\$155 [additional 20% off this month only]



*red cherry • rose • spice*

Red cherry and rose come through clearly, followed by a subtle spice note as the wine opens. The palate is structured from the start, with tannins building gradually and coating the mouth, while bright acidity keeps everything lifted and in balance. The finish is long and persistent, with the structure carrying through more than the fruit.

Barolo is known for its diversity, with Nebbiolo showing different expressions depending on where it is grown. Soil composition plays a major role, shifting across the region and influencing both structure and intensity. In Monforte d'Alba, this often results in wines with pronounced cherry fruit alongside a firm, structured profile that continues to develop over time.

Panerole offers a clear look at that balance. You get the classic Nebbiolo aromatics, but also the depth and structure that define Barolo, making it a good introduction to how place begins to shape the wine more clearly as you move into the flight.

# cheese pairing

## cheese

goat rodeo ‘*pure luck*’ • goat milk • *allegheny, pennsylvania*

Firm, aged goat’s milk cheese with a cheddar-style make. Bright and tangy up front, then settles into a balanced mix of savory depth and subtle sweetness

caseificio alta langa ‘*castelbelbo*’ • cow, goat, sheep milk • *piedmont, italy*

Soft, triple milk cheese with a rich, creamy texture. Lactic and slightly tangy, with a smooth, rounded finish that keeps it from feeling heavy

formagella di malga • cow milk • *lombardy, italy*

Alpine-style cheese with a rich, buttery start that opens into savory, brothy notes and a lightly vegetal edge. Melts easily on the palate with a balanced, rustic character.

parmigiano reggiano ‘*brown cow*’ • cow milk • *emilia-romagna, italy*

Firm and crystalline with a deep savory core. Nutty, slightly sweet, and intensely umami-driven, with a long, textured finish that lingers.

## meat

molinari ‘*salami toscano*’ • pork • *san francisco, california*

Coarsely ground with classic Italian seasoning. Savory and lightly spiced, with a clean finish that lets the pork come through.

incontrovertible ‘*beef & barolo salami*’ • beef • *nebraska*

Made with Piemontese beef and Barolo. Mildly seasoned, letting the richness of the meat and a subtle wine note carry through.

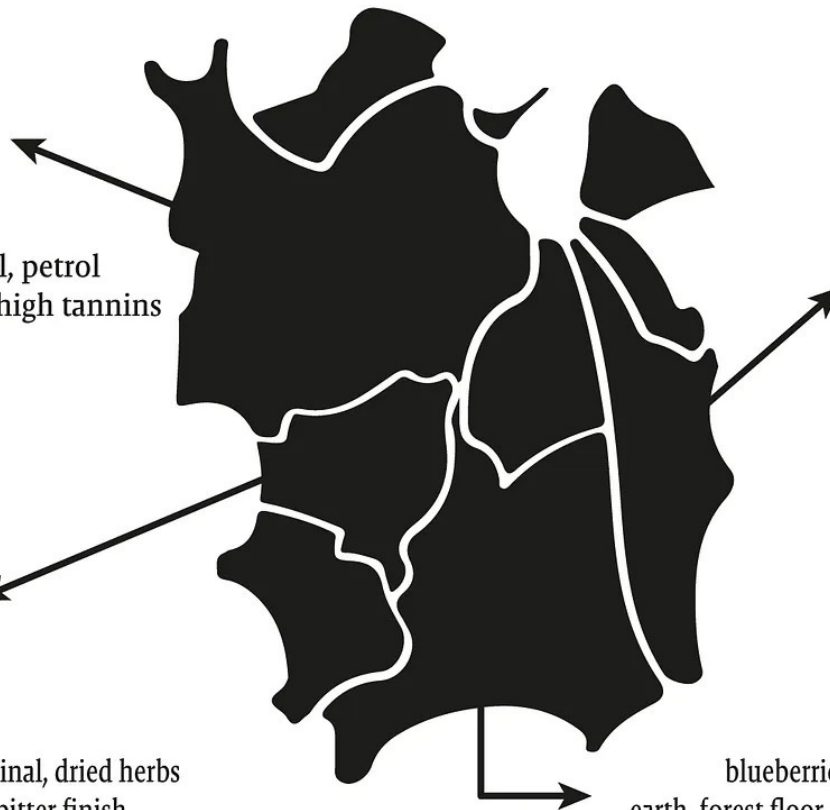




ripe sour cherry, tar, oil, petrol  
medium body, grippy high tannins



crunchy strawberry, medicinal, dried herbs  
medium (+) tannins, light bitter finish



iron, rust, wild redcurrant  
metallic high tannins



blueberries, mint, austere, grippy tannins  
earth, forest floor, mushroom, sandy high tannins

# FLAVOR PROFILES OF BAROLO