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### Mignanego: Nebbiolo

Grapes:  
Nebbiolo  
Region:  
Piedmont  
Tasting Notes:



This wine takes on a characteristic brick-orange hue at the rim of the glass and matures to reveal other aromas and flavors such as violets, tar, wild herbs, cherries, raspberries, truffles, tobacco, and prunes.

#### Suggested Food Pairings:

Nebbiolo contains excellent acidity, making it a tremendous food wine, pairing wonderfully well with hearty red meats and heavy sauces.

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