

**Grape:**

100% Nebbiolo

**Region:**

Piedmont, Italy

**Tasting Notes:**

This Barbaresco has bouquets of roses or violets with flavor notes of cherry, truffles, fennel and licorice. As the wine ages, it can develop smoky notes and more earthy and animal flavors like leather and tar.



**Suggested Food Pairings:**

Nebbiolo-based wines tend to do best when their rich, full flavors are paired with rich, full foods. This wine is not for light or mild meals. Best served in large round wine glasses, Barbaresco pairs well with beef, game and pastas with strong tomato or truffle sauces.

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