

PALLADINO

SERRALUNGA D'ALBA



BAROLO D.O.C.G.

DEL COMUNE DI SERRALUNGA D'ALBA

GRAPE VARIETY

Nebbiolo 100%. Subvarieties: Lampia, Michet.

VINEYARD

Multiple vineyards (San Bernardo, Ornato, Parafada, Serra and Gabutti) with different exposures, all within the Comune of Serralunga d'Alba.

SOIL COMPOSITION

Mainly calcareous clay, with variations for each vineyard.

VINE TRAINING SYSTEM

Simple Guyot.

HARVEST

Manual.

TASTING NOTES

The nose is characterised by the variety of aromas, from citrus fruits to dried flowers, through to notes of tobacco and hints of peach and raspberry. The palate is full-bodied and well-structured, characterised by vigorous tannins. A synopsis of the distinctive elements of a classic Barolo.

SERVING SUGGESTIONS

Roasted and braised meat, game, strong and mature cheeses.

Serve at a temperature of 18° C.

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