

## **PALLADINO BAROLO D.O.C.G. ORNATO**

### **Tasting Notes**

#### **Colour:**

**Bouquet:** Intense and fragrant, the bouquet features balsamic and spicy notes, supported by a structure of berries, cherry, pepper and liquorice.

**Palate:** The palate reveals structure and balance, softness, robust and elegant tannins. It is strong in character, but not without elegance.

**Food Pairing:** Roasted and braised meat, game, strong and mature cheeses. Serve at a temperature of 18° C.

### **Technical Details**

**Variety:** Nebbiolo 100%. Subvarieties: Lampia, Michet.

#### **Vintage:**

**Region:** Piemonte, Italy

#### **Alcohol:**

**Maturation:** After the wine spends the winter in concrete tanks, at the end of June, it's then left to age for two years in big French oak barrels. The ageing process then continues for another year in bottle.

### **AWARDS:**

- THE WINEHUNTER AWARD 2021 - ROSSO
- CORONA VINIBUONI D'ITALIA 2022
- WEINREPORT - 95POINTS
- WEINWISSER - 18/20