

PALLADINO BAROLO D.O.C.G. RISERVA SAN BERNARDO

The San Bernardo Riserva is only produced in the best vintages.

Tasting Notes

Colour:

Bouquet: A complex wine with great solidity, the vegetal component on the nose interacts with red fruits, liquorice, pepper and truffle notes.

Palate: On the palate it reveals vigorous tannins, opening up into a persistent, citrusy finish.

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 three years in big French oak barrels. The ageing process then continues for another two years in bottle.

AWARDS :

- THE WINE HUNTER AWARD 2021 - GOLD
- GARDINI NOTES - 98 POINTS