

PALLADINO BAROLO D.O.C.G. DEL COMUNE DI SERRALUNGA D'ALBA

Tasting Notes

Colour: Garnet red with orange color reflections

Bouquet: The nose is characterised by the variety of aromas, from rose and violet to fruit and spices, liquorice and nutmeg.

Palate: The palate is soft and well-structured, characterised by fine tannins and good acidity.

Food Pairing: Roast and braised meat, wild game, aged cheese. To be served at a temperature of 20 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 Slavonian oak barrels. The ageing process then continues for another six months in bottle.

AWARDS

"A controlled, almost stern feel to this with a tight bead of red fruit that starts on the nose and drives through the palate, picking up clean mineral notes along the way. The tannins are fine and firm and just starting to give way to the fruit. Not complex for nowm but well structured. Try in 2023." - James Suckling

- THE WINEHUNTER AWARD 2021 - ROSSO

JAMESSUCKLING.COM : 92/100

- GARDININOTES.COM: 94/100