

PALLADINO BAROLO D.O.C.G. PARAFADA

Tasting Notes

Colour: Ruby red with purple and garnet reflections

Bouquet: Lavishly perfumed, it is characterised by fresh red fruits, strawberry and cherry, as well as dried figs, hints of aniseed and quinine, and hints of medicinal and aromatic herbs.

Palate: Full-bodied and robust on the palate, it is characterised by fine tannins and a savoury finish.

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

Cellaring:

Technical Details

Variety: Nebbiolo 100%. Subvarietal: 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

"Fresh red fruit with some poached-pear and fig-like edges. Medium-to-full-bodied with lots of flavour, fine and firm tannins and a long finish with dates and dried figs. Delicious, almost exotic character to this. Drink from 2022." - James Suckling

- THE WINEHUNTER AWARD 2021 - GOLD
- WEINREPORT - 96 POINTS
- JAMESSUCKLING.COM: 93/100
- GARDININOTES.COM: 96+/100