

VILLADORIA



BARBARESCO

Garnet red in color with an intense and appealing bouquet reminiscent of violets and dried roses, brandied cherries, vanilla, tobacco and pepper. The taste is full, robust and austere, with a velvety and harmonious finish.

Recommended pairings: Red meats, pot roasts, game-birds and ripe cheeses. Uncork an hour before serving.

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