

VILLADORIA



BRICCO MAGNO LANGHE NEBBIOLO

Cocoa, dried roses, tobacco and hints of vanilla on the nose lead to a warm, robust and velvety wine that is lush, yet dry, on the finish. It is vinified and aged the same as the estate Barolo bottling, creating our “baby Barolo”.

Recommended pairings: Charcuterie, ripe cheeses, pasta with sausage and mushroom risotto. Uncork an hour before serving.

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