

VILLADORIA



SERRALUNGA D'ALBA BAROLO

Garnet in color, it is rich and expressive on the nose, with dried roses, cherries, leather, pepper, tar and truffle aromas. On the palate, it is dense and fleshy with a creamy, luscious texture evolving in the glass showing the best of the Serralunga d'Alba cru.

Recommended pairings:
Full flavored red meat entrees, aged cheeses and truffle dishes.

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