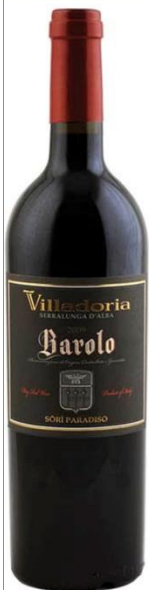


## VILLADORIA



### SORI PARADISO BAROLO

Single cru. Characteristically ruby red in color with garnet highlights, it is intense and complex on the nose, with rose, violet, cherry, licorice, tar and truffle aromas. On the palate, it stands out for the dense structure of its noble tannins – austere, powerful and full-bodied. The finish is all-encompassing, harmonious and long lasting, with great minerality.

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

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