MONCHIERO

Barolo

del Comune de La Morra, **DOCG Barolo, Italy**



GRAPE VARIETY 100% Nebbiolo

TASTING NOTE

Heady aromas of pink flowers combine with leather, hazelnuts and cherry in this gorgeous wine. The palate, redolent of sweet raspberry and subtle spice, persists well into the long finish.

FOOD PAIRING

Pair with Pasta Carbonara or other eggbased dishes, anything with truffles and Gorgonzola cheese.

2018 91

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