

PALLADINO

SERRALUNGA D'ALBA



BAROLO D.O.C.G. ORNATO

GRAPE VARIETY

Nebbiolo 100%. Subvarieties: Lampia, Michet.

VINEYARD

Ornato in Serralunga d'Alba.

EXPOSURE

South.

ALTITUDE

300 - 395 m above sea level.

TOTAL AREA

1 ha.

SOIL COMPOSITION

Calcareous clay.

VINE TRAINING SYSTEM

Simple Guyot.

YIELD

6.000 kg/ha.

HARVEST

Manual.

TASTING NOTES

With an intense aroma, typical notes of cloves, cinnamon, violets and red cherries on the nose. In the mouth, the taste is full and mineral, with vigorous tannins and a long, persistent finish. An example of the solid structure that is typical of the wines of our region.

SERVING SUGGESTIONS

Roasted and braised meat, game, strong and mature cheeses.
Serve at a temperature of 18° C.

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