



TAVEGGIA

BAROLO RISERVA 2015

D.O.C.G

PIEMONTE (ITALY)

100% Nebbiolo Grape.

Matured 5 years in Oak.

Spices and mint that fade to undergrowth and tobacco leaf with hints of ripe blackberry on the nose. Pleasant liquorice and coffee in the month, with gently intensive tannins. Serve



rossiimport at 64°F.

ROSSI  IMPORT



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