

This Barolo is garnet-red in

color, with fine aromas of

chocolate, toast and spice from

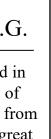
its aging in wood. It has great

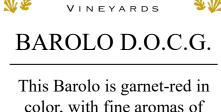
structure and big tannins.

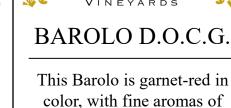
FOOD & WINE

This wine is the pairs well

with braised meats, Italian







color, with fine aromas of chocolate, toast and spice from its aging in wood. It has great structure and big tannins.

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This wine is the pairs well

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cheeses, pastas and risotto.

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QUINTESSENTIAL MARKETER | IMPORTER | DISTRIBUTOR www.quinessentialwines.com UCA BOSIO 💸 BAROLO D.O.C.G.

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