



PIAZZO

Barbera D'Alba



Color: an intense burgundy with ruby highlights

Nose: fruity notes of blackberry, plum and jam, hints of rose petals, and a slightly spicy overtone.

Taste: full-bodied, warm and well-structured, with a long aromatic finish.

Food pairings: cured meats and cheeses, hot and cold starters. It goes well with both well-structured first courses and delicate white meat mains.



ANGELINI
SELECTION
www.angeliniwine.com



PIAZZO

Barbera D'Alba



Color: an intense burgundy with ruby highlights

Nose: fruity notes of blackberry, plum and jam, hints of rose petals, and a slightly spicy overtone.

Taste: full-bodied, warm and well-structured, with a long aromatic finish.

Food pairings: cured meats and cheeses, hot and cold starters. It goes well with both well-structured first courses and delicate white meat mains.



ANGELINI
SELECTION
www.angeliniwine.com



PIAZZO

Barbera D'Alba



Color: an intense burgundy with ruby highlights

Nose: fruity notes of blackberry, plum and jam, hints of rose petals, and a slightly spicy overtone.

Taste: full-bodied, warm and well-structured, with a long aromatic finish.

Food pairings: cured meats and cheeses, hot and cold starters. It goes well with both well-structured first courses and delicate white meat mains.



ANGELINI
SELECTION
www.angeliniwine.com



PIAZZO

Barbera D'Alba



Color: an intense burgundy with ruby highlights

Nose: fruity notes of blackberry, plum and jam, hints of rose petals, and a slightly spicy overtone.

Taste: full-bodied, warm and well-structured, with a long aromatic finish.

Food pairings: cured meats and cheeses, hot and cold starters. It goes well with both well-structured first courses and delicate white meat mains.



ANGELINI
SELECTION
www.angeliniwine.com



Color: an intense burgundy with ruby highlights

Nose: fruity notes of blackberry, plum and jam, hints of rose petals, and a slightly spicy overtone.

Taste: full-bodied, warm and well-structured, with a long aromatic finish.

Food pairings: cured meats and cheeses, hot and cold starters. It goes well with both well-structured first courses and delicate white meat mains.



PIAZZO

Barbera D'Alba



Color: an intense burgundy with ruby highlights

Nose: fruity notes of blackberry, plum and jam, hints of rose petals, and a slightly spicy overtone.

Taste: full-bodied, warm and well-structured, with a long aromatic finish.

Food pairings: cured meats and cheeses, hot and cold starters. It goes well with both well-structured first courses and delicate white meat mains.



PIAZZO

Barbera D'Alba



Color: an intense burgundy with ruby highlights

Nose: fruity notes of blackberry, plum and jam, hints of rose petals, and a slightly spicy overtone.

Taste: full-bodied, warm and well-structured, with a long aromatic finish.

Food pairings: cured meats and cheeses, hot and cold starters. It goes well with both well-structured first courses and delicate white meat mains.



PIAZZO

Barbera D'Alba



Color: an intense burgundy with ruby highlights

Nose: fruity notes of blackberry, plum and jam, hints of rose petals, and a slightly spicy overtone.

Taste: full-bodied, warm and well-structured, with a long aromatic finish.

Food pairings: cured meats and cheeses, hot and cold starters. It goes well with both well-structured first courses and delicate white meat mains.



PIAZZO

Barbera D'Alba

