



**Palagetto
Sottobosco DOC**

Ruby red with violet highlights.
Aromas of blackberry and vanilla
follow through to a full-bodied palate.
Silky integrated tannins that firm up
slightly on the finish.
There's a long aftertaste of fruit.
Pairs well with flavorful and complex
traditional tuscan cuisine.
Great with lamb and aged pecorino
cheeses.



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