

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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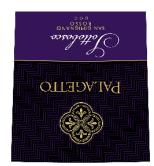




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