

ERBALUNA  
BAROLO DOCG 2006  
Piedmont, Italy

100% Nebbiolo, aged in Slovenian oak for 24 months. Robust and full. Aromas of white TRUFFLE, fig and rose buds. Black cherry, forest floor and spice on the palate. Pairs with braised beef or creamy polenta with sausage and Pecorino.

Certified Organic

*Suitable for Aging*



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