

Piedmont, Italy




CA' DEL BAIO

**LANGHE NEBBIOLO BRICDELBAIO**



Garnet red; on the nose, it is delicately fruity, conjuring up wild berries and raspberry jam. On the palate, it is dry, warm and well-balanced, with a nicely tannic finish. A perfect match for Piedmontese food, from hand-chopped steak tartare to tagliolini pasta with a meat sauce.

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