

**San Giuseppe Barolo DOCG
2016**

Pecchenino



PAIRS WITH



SCORE

95

Ripe and rich Barolo with dried-berry and chocolate aromas and flavors and hints of hazelnuts. It's full-bodied with rich, ripe tannins and a flavorful finish. Give it two or three years to soften. Better after 2022.

James Suckling
James Suckling, August
2020



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