

# PALMINA

## TASTING NOTES



## 2013 DOLCETTO, SANTA BARBARA COUNTY

*Ruby, garnet color, aroma of black mission fig*

“Dolcetto” translates to “little sweet one” - not because it is a sweet wine (it is perfectly dry) - because it is a friendly and easy-going grape to work with and so pleasurable in the glass. Even Dolcetto’s hue speaks to its easy going nature, with a deep and bright ruby color inviting a sip. The nose is spicy and very berry, with a hint of spice mingling with blackberry aromas that waft from the glass.

*1666 cases produced*

### DRINKING WINDOW

Enjoy in its youth and serve either at cellar temperature or even slightly chilled.

### FOOD PAIRINGS

Similar weight to Pinot Noir, works well with grilled salmon, tuna, pasta, pizza, fish and light meat dishes—perfect pairing with gilled ripe peaches wrapped in prosciutto, sprinkled with black pepper, drizzled with balsamic.

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On the palate, there is a perception of hard-candy sweetness that mingles with a beautifully balanced acidity and soft tannin structure. Concentrated black raspberry and plum preserve flavors are interlaced with a subtle earthy minerality that leaves a lasting impression of raspberry, a hint of “red vine” licorice and toasted almonds at last sip.

