

# PALMINA

2010 Nebbiolo Rocca



## AROMA

Mentholated eucalyptus, rosemary, nutmeg, cinnamon, mace and sage

## FLAVOR

Brightened ginger, black molasses, and a mélange of raspberry, cranberry, black mission figs, and prunes

## FOOD PAIRINGS

Mushroom dishes, braised meats and game meat.

*"Wine makes every meal an occasion, every table more elegant, every day more civilized." --- André Simon*

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