

PALMINA

2010 Nebbiolo, SBC



AROMA

Orange-fleshed plums, along with traces of nutmeg, cinnamon and smoked pork

FLAVOR

Juicy, red fruit up front followed by traces of orange Darjeeling tea and cedar and cola on the back end

FOOD PAIRINGS

Roasted meats and grilled vegetables

*I'm not a wine lover,
I'm a fermented grape nut!*

www.palminawines.com

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