



Collina Serragrilli
Barolo "La Tur" 2001



The wine spends three years in French Oak barriques and another ten months in the bottle before release. Deep dark fruit, black cherry, and hints of spice. It's full & soft with a long, persistent finish. Pair this wine with traditional Piemonte dishes such as braised beef, mushroom risotto, and dishes with truffle accents.

www.IAwines.com



Collina Serragrilli
Barolo "La Tur" 2001



The wine spends three years in French Oak barriques and another ten months in the bottle before release. Deep dark fruit, black cherry, and hints of spice. It's full & soft with a long, persistent finish. Pair this wine with traditional Piemonte dishes such as braised beef, mushroom risotto, and dishes with truffle accents.

www.IAwines.com



Collina Serragrilli
Barolo "La Tur" 2001



The wine spends three years in French Oak barriques and another ten months in the bottle before release. Deep dark fruit, black cherry, and hints of spice. It's full & soft with a long, persistent finish. Pair this wine with traditional Piemonte dishes such as braised beef, mushroom risotto, and dishes with truffle accents.

www.IAwines.com