

Al Boro

Amazone

etichetta Volpochi cetero
denominazione di origine controllata

2008

93
POINTS



"Dense and delicious, this opens with aromas of plum cake, tobacco, leather and blackberry. The rich palate delivers crushed black raspberry, mocha and chocolate alongside brooding tannins. Give it time to unwind and fully develop."



WWW.DIDDIWINES.COM



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