



# PALLADINO

Hailing from Guarene, Piero Palladino spent his youth in Alba, where he studied winemaking at the Istituto Enologico. He was employed as winemaker for a wine vendor in Biella, having moved there after the war. However, Piero did not cut ties with Alba and the Langhe. In the years following, his characterizing resourcefulness led him to set up businesses in various sectors, before definitively arriving in the textile industry. However, wine remained his passion, one that he emphatically asserted at the first opportunity. In 1974, Piero bought the current Azienda Vinicola Palladino and entrusted its management to his cousin Maurilio, his subsequent business partner. Maurilio Palladino, together with his wife Domenica, managed the company for years, drawing inspiration from the principle of fidelity to tradition and the characteristics of the territory.



Today his experience is combined with the enthusiasm of the new generation, who help to manage the cellar and to continuously research new markets. They include Maurilio's granddaughter Veronica and her husband Alessandro and Margherita, Piero's granddaughter and daughter to Mauro Palladino, Maurilio's partner and cousin. Not to forget Luca and Matteo who provide invaluable help in the vineyard and in the wine cellar. Our Philosophy-A wine cellar is its territory: a simple philosophy, focused on the link with tradition, on respect for the terroir and the passion with which we try to communicate these values throughout the world. TRADITION lets us relive history through the memory of the past and respect for the vines, tended according to ancient customs of manual processes, thus bringing a healthy product into the wine cellar, which is followed step by step, until its evolution into wine. The TERRITORY finds expression in the purity of production of the historical Piedmontese denominations and in the ability each wine possesses, capable of summarising, with its own aroma and flavour, the specifics of the grapes' terroir of origin. PASSION links all of the elements and is the underlying premise and the indispensable ingredient of each phase, from the careful tending of the vineyard to the processes of winemaking in the cellar and finally the promotional efforts in Italy and abroad.



- 96D Barolo 'Serralunga' v18**
- 96WRO Barolo 'Ornato' v16**
- 96WRO Barolo Riserva 'San Bernardo' v13**
- 95WA Barolo Riserva 'San Bernardo' v16**
- 94WA Barolo Riserva 'San Bernardo' v13**
- 95D Barolo 'Parafada' v16**
- 93+WA Barolo 'Parafada' v18**
- 94IWR Barolo 'Ornato' v18**
- 92JS Barolo 'Serralunga' v17**
- 92IWR Dolcetto d'Alba v19**
- 91IWR Barolo 'Serralunga' v17**
- 90JS Barbera d'Alba v18**



Barbera  
V19  
12pk

Serralunga  
v18  
12pk

Ornato  
V18  
6pk

Parafada  
V18  
6pk

Rsv San Bernardo  
V16  
6pk

