

**POGGIOBELLO**  
PINOT GRIGIO (FRIULI) 2014

90

**Wine Spectator** - OCT 2015

“A medium- to full-bodied Pinot Grigio, with creamy pastry and toasted hazelnut notes, featuring flavors of nectarine, candied ginger, verbena and cardamom. The vibrant acidity creates a racy frame and drives this to the long, mouthwatering finish. Drink now through 2024” - A.N.

*Enjoy with seafood dishes but also lasagna, eggplant parmesan and coldcuts.*



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