

SILTERRA

PINOT GRIGIO 2015

Tasty Pinot Grigio from Veneto.

Generous bouquet with delicate notes of pear. Dry, full-bodied and well-balanced on the palate. It is ideal as an aperitif and it will pair well with fish-based first courses and second courses of white meat. Try it with pasta and clam sauce and seafood risottos.



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