



PRIMO BIANCO

Vermentino di Sardegna D.O.C.G.

Apricot and apple permeates in this Sardinian Vermentino. It is fresh and with a crisp finish.

Grapes: 100% Vermentino.

Style: Fresh, unoaked, apricot & apple, medium bodied with a crisp finish.

Pairing: Fresh and herbaceous, this wine is best with salads and grilled seafood and has the complexity and acidity to foil creamy dishes.

Please Drink Our Wines Responsible. Imported by Santa Margherita USA.



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