

ITALICO

Pinot Grigio

Terre degli Osci IGT, Molise, Italy



GRAPE VARIETY
100% Pinot Grigio

TASTING NOTE
Light-bodied, crisp and dry with racy acidity framing soft flavors of white peach, green apple and fresh citrus, followed by a bright, clean finish.

FOOD PAIRING
Try with seafood and chicken, light pastas and soft, fresh cheese.

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