

COLIMORO

ALTO ADIGE
PINOT GRIGIO

DENOMINAZIONE DI ORIGINE CONTROLLATA

This lemon-yellow wine is crafted with Pinot Grigio grapes grown on the pristine Alto Adige slopes of Northeast Italy. Flavors of white peach, honeysuckle, and ripe melon perfectly pair with the refreshing acidity. Full-bodied, with great balance, length, and a sliced green apple finish.



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