



BERTANI
DUE UVE 2022
Bianco Friuli DOC, Italy

The typical aromas of the Sauvignon are tangy on the nose; sage, ripe peach, elderflower and green pepper. The Pinot Grigio dominates on the palate, with good balance between tanginess and crisp acidity. A lingering aftertaste. Perfect as an aperitif, it goes well with salads, delicate-flavored pasta dishes and white meat.

50% Pinot Grigio, 50% Sauvignon Blanc



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