

Cantina Giuliano

VERMENTINO 2018
(KOSHER)

IGT COSTA TOSCANA

Light straw color, aromas of ripe white fruits, flowers and bright acidity. Heightened palate of white fruit with lingering, lip-smacking minerality and salinity.

Excellent with all types of cuisine. Perfect as an aperitif with antipasta, white fish, aromatic Thai, Chinese and other Asian dishes. Serve at 10-12°C.



+164531

www.choice-imports.com

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