

## FRIULI-VENEZIA GIULIA

### VIE DI ROMANS

Friuli Isonzo Dessimis Pinot Grigio 2014

# 92

“The wine’s coppery hue comes from the natural pigments of the grapes that seep into the juice while they are still on the vine; the color is retained in an oxygen-free vinification process. The wine opens up with flavors of peach, red berries, and orange peel, then takes on an array of dried-herb scents - from thyme and oregano to lavender and mint - as the juicy acidity cuts through the wine’s peaches-and-cream texture. Match its rich texture and flavors with the spice of tandoori chicken.”

-Stephanie Johnson



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