

GREO

Azienda Agricola

Colline Lucchese D.O.C

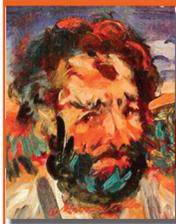
Introducing Greo, an Italian blend of Sangiovese, Canaiolo, Merlot, and Colorino produced in Colline Lucchesi, a little-known, up-and-coming wine region in Tuscany.

Greo is an elegant expression of the region, displaying aromas of intense wild fruits, berries, woodland leaves and floral notes.

On the palate, a delightful earthy, spicy and persistent flavor of wild blackberries.

Harmonious and very soft lingering finish.

Pairs well with all types of pizzas, bruschetta, pastas with red sauce, porketta, salumi, aged cheeses such as Pecorino, red meat and game.



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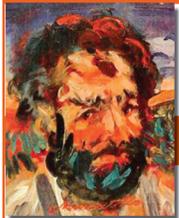
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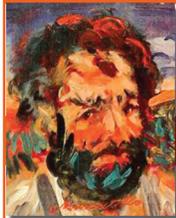
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