THE TASTING PANEL

BOLLINI

Sauvignon Blanc Vignetti delle Dolomiti IGT 2023

93 Points



Exacting acidity ignites salty stone and pear tart. Fruit is sourced from upwards of 1640 feet above sea level, creating intense aromas and flavors. Notes of hazelnut, fig jelly, kiwi, elderflower, and honeyed apple are striking and memorable

December 17, 2024

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