

PALMINA

2014 Savoia SBC



AROMA

Dried black mission figs, clean mint, white pepper, lavender, leather, hints of baking spice

FLAVOR

Black mission fig, bay leaf, Herbes de Provence and a mild milk chocolate finish

FOOD PAIRINGS

Grilled meats, crispy pork belly, pork loin stuffed with figs, mushrooms

I drink wine because I don't like to keep things bottled up.

www.palminawines.com

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