

# PALMINA



**Melon & Prosciutto Salad**  
**paired with Pinot Grigio, Honea Vineyard, 2007**

*Serves six people – at least!*

<b>1 each</b>	<b>Watermelon, Cantelope, Honeydew melon</b>
<b>8 ounces</b>	<b>prosciutto</b>
<b>½ cup</b>	<b>basil leaves</b>
<b>½ cup</b>	<b>mint leaves</b>
<b>2</b>	<b>lemons</b>
<b>1 bottle</b>	<b>Palmina Pinot Grigio, Honea Vineyard</b>

1. Cut the melons in half and remove the seeds. Scoop into balls.
2. Roughly chop the prosciutto, basil and mint and toss with the melon.
3. Juice the lemons and combine with the Pinot Grigio. Toss with the salad.

