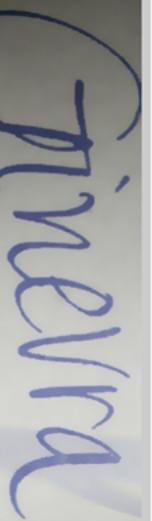




Pinella

## 2004 Verdicchio!

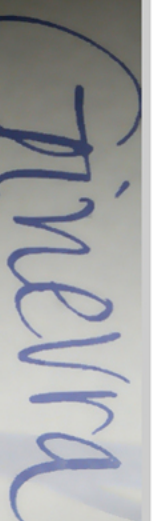
Imagine the flavors of crunchy green apples and Bosq pears as they arc from bracing and fresh to sweetly wilted baking in a buttery pie crust. Serve this wine with scallions, seafood salad, or bacon and cabbage.



Pinella

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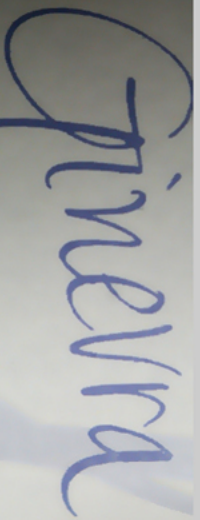
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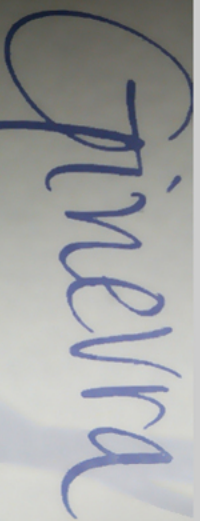
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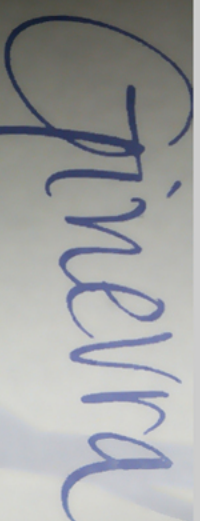
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