



Dalle Ore 'La Garganica'

ORANGE WINE

Certified Organic Farming
Minimal Added Sulfur and Vegan

Dalle Ore is a family estate in the hills of the Veneto in Northern Italy. There father and daughter Marco and Bendetta grow grapes with the utmost care and without any harmful chemicals. Further, they make all of their wines naturally with very little sulfur. This skin fermented ('orange') wine is made from 100% Garganega. The grapes are harvested early in the season to maintain freshness and vibrancy. Aromas of herbs, white flowers, and dried mango burst from the glass. Enjoy with fresh water fish lightly grilled or shrimp tacos.



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