

VIVACIOUS WINES FEATURE
**LOWER THAN AVERAGE
GRAPE RIPENESS**, WHICH
RESULTS IN WINES THAT
TASTE LIGHTER & BRIGHTER,
FRESHER & MORE TART,
THAN OTHER WHITE WINES



thirst-quenching invigorating
tart bright understated

VIVACIOUS VIBRANT, LIGHT-WEIGHT
& REFRESHING

◆ pale ▲ cool climate
■ unoaked ⌚ daytime drinking

INCLUDES
STYLES
LIKE:



FEATURING:



WITH **VIVACIOUS** WINES, THINK:



**SALADS &
VEGETABLES**



**SUSHI &
CEVICHE**



**RAW BAR
& CAVIAR**



VIVACIOUS WINES ARE FLATTERING TO ALMOST EVERYTHING, BUT SINCE THEY ARE ON THE LIGHTER, TANGIER SIDE, THEY PAIR BEST WITH:

- FOODS SERVED COLD LIKE:
CHICKEN SALADS, TUNA SALADS & GREEN SALADS
- FOODS SERVED RAW LIKE:
BEEF CARPACCIO, SUSHI & VEGGIE DIPS
- ACIDIC FOODS LIKE:
LEMONY VEAL MILANESE, CEVICHES OR PICKLES
- SALTED OR CURED FOODS LIKE:
CHARCUTERIE, SMOKED SALMON & EDAMAME
- SPICY SAUCES LIKE **SALSAS, CURRIES & HOT SAUCES**