

# AVANTI



## Pinot Grigio

Delle Venezie I.G.T., Veneto, Italy

### GRAPE VARIETY

100% Pinot Grigio

### VINIFICATION

After soft pressing, the must is left to ferment for 8-12 days at a low temperature in stainless steel vats. The wine is then stored at 64-68 °F in stainless steel tanks until bottling. Stainless steel fermentation and maturation.

### TASTING NOTE

The color is pale straw yellow with some golden hues. A crisp, dry wine, with soft pear and melon flavors and a fresh citrus aroma. In the mouth it is smooth and silky.

### FOOD PAIRING

Excellent with grilled seafood and lighter meals. Serve chilled.



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