

AVANTI



Pinot Noir

Trevenezie IGT, Veneto, Italy

GRAPE VARIETES

100% Pinot Noir

PLACE & PRODUCTION

The Delle Venezie region in north-eastern Italy is one of the best places in the world to grow wine grapes that produce balanced, varietally correct wines. The beautiful, hilly region is bordered by the Alps to the north, and the Adriatic Sea to the southeast. Here, cool breezes sweep down from mountains to the water and provide a constant contrast to the hot sun. This keeps the vineyards very cool at night and nurtures Pinot Noir's naturally playful acidity and lively aromatics. Botter works with growers throughout the region, and this provides the flexibility to produce satisfying wines with consistency and quality in every vintage. The average vineyard age is 15 years. Grapes are harvested separately in early September by machine, according to vineyard site and ripeness. Lots are vinified individually in stainless-steel tanks under temperature control using selected yeasts (*saccaromyces, cerevisiae*). Fermentation with skin contact lasts 7-8 days depending on the lot. The final blend is assembled, and the wine is stored in tank until bottling, so only the freshest wine is shipped to the market. *Avanti is Vegan and Vegetarian friendly, Gluten Free, and non-GMO.*

WINERY

The Botter family has been producing wines in Fossalta di Piave, north of Venice, since 1928. Over the generations the company has grown significantly but with purpose, and it remains family owned and operated with a focus on exports. Today the three Botter siblings - Allesandro, Annalisa, and Luca - manage the company together, and their style is hands on. Avanti is a joint project between the family and The Marchetti Company. The Pinot Grigio and Pinot Noir are both produced in a dry, traditional Italian style, which emphasizes freshness and varietal character. The goal is to provide US consumers with an authentic Italian wine experience at a reasonable price. In Italian, Avanti means *to go, move forward, and ahead*. The background on the labels feature vintage Italian postage stamps to invoke the transporting experience we hope these wines will arouse.

TASTING NOTE

A delicate perfumed nose with red berry flavors prominent on the palate. Dry and medium to light-bodied with bright acidity balancing the silky tannins.

FOOD PAIRING

Serve with fresh goat cheese, mushroom dishes and salmon.



THE MARCHETTI COMPANY

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