

# AVANTI



## Pinot Noir

### REGION

IGT Delle Venezie

### GRAPE VARIETY

100% Pinot Noir

### VINIFICATION

Traditional red wine vinification at a controlled temperature between 73 F° and 77° F.

### FLAVOR PROFILE

Ruby-red in color. It has a distinct and intense bouquet, which becomes more ethereal and elegant as the wine ages. The palate is dry, full, generous and refined, with hints of herbs.

### SERVING SUGGESTIONS

Great wine for roasted or grilled meats. Excellent with hard aged cheeses.



April 2011  
Wine Spectator

2008

SCOPERTA IMPORTING COMPANY | THE MARCHETTI COMPANY

216 | 321 | 4162

[www.scopertaimports.com](http://www.scopertaimports.com)