

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

87
points

2008

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