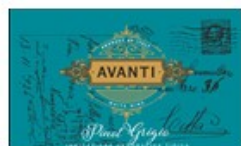


AVANTI ABOUT

The Delle Venezie region in north-eastern Italy is probably the best place in the world to grow Pinot Grigio grapes and turn them into what is arguably the world's most refreshing white wine. 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 Grigio's naturally playful acidity and lively aromatics. The Botter family has been producing wines like Avanti 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.



Pinot Grigio

Varietal(s): Pinot Grigio
Origin: Delle Venezie, Italy
Case Size: 12/750ml **Barcode:** 020106501805
Vinification: Produced by Botter Family, in business since 1928, stainless steel fermentation, yeasts used: *saccharomyces, cerevisae*
Of Note: consistent and high quality - suitable for Vegans
Tasting: Sweet honeysuckle aromas greet cheerful fruit flavors in this charming, dry and light-bodied wine. Expect notes of Fuji apple, key lime and Meyer lemon framed by racy acidity
Pair With: Light seafood dishes, sushi and shellfish, and creamy cheeses

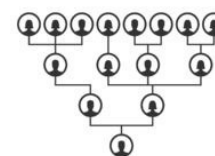


TRUE TO VARIETAL



Pinot Noir

Varietal(s): Pinot Noir
Origin: Delle Venezie, Italy
Case Size: 12/750ml **Barcode:** 020106503748
Vinification: Produced by Botter Family, in business since 1928, stainless steel fermentation, yeasts used: *saccharomyces, cerevisae*. 7 days of fermentation with skin contact
Of Note: consistent and high quality - suitable for Vegans
Tasting: 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
Pair With: Fresh goat cheese, mushroom dishes and salmon



MULTI-GENERATIONAL

