

Tanti Petali

Pinot Bianco, 2015



ABOUT THE WINE

Think of Venice and gondoliers navigating the ancient, narrow waterways come to mind. But you really should think of wine, as Pinot Bianco vineyards blanket the land surrounding Venice's lagoon. For this wine, the Botter family—synonymous with Italian wine since 1928—identified some of the area's top-quality plots. The best grapes were sorted and selected right in the vineyards—which required extra time during harvest but ensured a fresher, more flavorful wine.



DID YOU KNOW?

Pinot Bianco is the Italian name for Pinot Blanc—it's the same grape. The variety is a genetic mutation of Pinot Noir, with green grape skins instead of red.

ABOUT THE REGION

Veneto, which encompasses Venice and stretches across the Alps to the Austrian border, produces more high-quality white wines than any other Italian region. The flat areas closest to Venice are planted almost exclusively with Pinot Bianco, as the variety thrives in the gravelly soil; the mild climate enhances the grape's signature aromas.



Veneto, Italy

AT A GLANCE

Variety: Pinot Bianco

Vintage: 2015

Vineyard: Various

Oak: Stainless steel (no oak)

Alcohol: 12.5%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/70

TASTING NOTES

Tanti Petali Pinot Bianco is classic in style, full of intense floral and fruit aromas that complement any fresh herbs in your food. It's perfect with veggies and the seafood dishes you find along Italy's northeastern coast.

1) Look at the Color



▲
Pale yellow

2) Swirl & Smell



White flowers



Asian pear

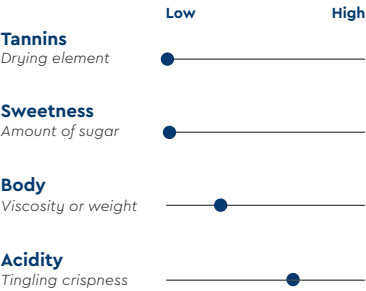


Green apple



Crushed stone

3) Taste & Savor



TASTING TIP

As this wine warms to room temperature and its floral and fruity notes combine, note how the aromas develop in power and complexity.

4) PAIR AND ENJOY!



Light
& Fresh

Match this wine's symbol to a Blue Apron Meal

Light, fresh whites elevate the flavors of a dish's fresh ingredients and help them shine, almost like a chorus providing the background harmony. That's why these wines—such as Pinot Grigio, Grüner Veltliner and unoaked Chardonnays—are sublime with simple broiled sardines.

More classic pairings:

Spring salads | Linguine with clams | Pesto