

ANDRIANO PINOT GRIGIO ALTO ADIGE DOC

Grapes are harvested from the Northeastern portion of the Andriano vineyards. This cooler parcel is ideal for the white varietals of Andriano Fermented at controlled temperature in stainless-steel vats and rests on the lees for 5-6 months before bottling.

Crisp and refreshing with notes of citrus and golden pear on the nose and palate. Balanced acidity and beautiful balance. A perfect aperitif and delicious with salads or spicy dishes.

