

## Andriano

### *Pinot Grigio Alto Adige DOC*



The grapes are harvested in mid to late September from the northeastern portion of the Andriano vineyards. This cooler parcel is ideal for growing the white varieties of Andriano and the higher altitude and cooler climate is responsible for the acidity and elegance that characterizes this wine. Fermentation takes place at controlled temperature in stainless steel vats and the wine then rests on the lees for 5-6 months before bottling.

**Grape varieties :** Pinot Grigio

**Altitude :** 260-380m ASL

**Exposure :** Northeast/Southeast

**Soil :** Clay and lime soil, with presence of sedimentary calcareous white dolomite stones

**Alcohol :** 13.50%

**Residual Sugar :** 3 g/l

**Tasting notes :**

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.

#### Press Notes

##### Robert Parker Wine Advocate

|             |            |
|-------------|------------|
| 2022, 2016, | 90 points  |
| 2015        |            |
| 2021, 2020  | 91 points  |
| 2019        | 90+ points |

##### Wine Spectator

|      |           |
|------|-----------|
| 2021 | 91 points |
|------|-----------|

##### James Suckling

|             |           |
|-------------|-----------|
| 2021, 2016, | 92 points |
| 2014, 2012  |           |
| 2020        | 92 points |
| 2018, 2017  | 93 points |

##### AG Vinous

|            |           |
|------------|-----------|
| 2018, 2017 | 91 points |
|------------|-----------|

##### Wine Enthusiast

|      |           |
|------|-----------|
| 2022 | 90 points |
| 2021 | 91 points |

##### Wine & Spirits

|      |           |
|------|-----------|
| 2019 | 90 points |
|------|-----------|

