

Andriano

Andrius Sauvignon Blanc Alto Adige DOC



The grapes for Andrius are selected from 30-year-old Sauvignon Blanc vines. The grapes are handpicked and selected and then fermentation takes place in temperature-controlled stainless tanks. The cool summer breeze and late afternoon shade mean that the grapes in this parcel need 2 weeks more than other areas to reach maturity. This microclimate is partially the reason for the intense aromas and freshness in this Sauvignon Blanc making Andrius a truly successful interpretation of this varietal. After fermentation the wine rests on the lees for 6 months partly in stainless steel tanks (70%) and partly in big wooden barrels (30%).

Grape varieties : Sauvignon Blanc

Altitude : 260m - 300m ASL

Vineyard age : 30 year old vines

Exposure : Northeast/Southeast

Soil : Red clay and limestone with the presence of calcareous dolomite stones

Alcohol : 14.00%

Tasting notes :

This wine is a light straw-yellow with greenish hues. An intense bouquet on the nose of apricot, green grass and elderflower with a hint of vanilla making a well-structured wine on the palate with wonderfully-balanced acidity and a long satisfying finish. Strong and vibrant, not unlike the ancient Roman for which it is named.

Press Notes

Decanter

2021 90 points

The Wine Advocate

2021, 2019, 93 points

2016, 2015

2020, 2017, 92 points

2012

2018 94 points

Wine Spectator

2021 92 points

James Suckling

2022, 2019, 92 points

2014, 2013

2020, 2018 93 points

2017

2015 94 points

AG Vinous

2017 91 points

Wine Enthusiast

2022 92 points

2016

93 points

Gambero Rosso

2011



2010

