Banville
Wine Merchants

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-steel tanks. The cool summer breeze and late afternoon shade mean that the grapes in this parcel need two 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 : 300-380m ASL

Exposure : Northeast/Southeast

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

Alcohol : 14%

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

2023	92 points
2022	93 points
2021	90 points

Robert Parker Wine Advocate

2021	93 points

Wine Spectator

2021	92 points

James Suckling

2023	93 points
2022	92 points

Wine Enthusiast

2023, 2022	92 points