

## Andriano

### *Andrius Sauvignon Blanc Riserva 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**

2022	93 points
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
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##### **James Suckling**

2022, 2019,	92 points
2014, 2013	
2020, 2018	93 points
2017	94 points
2015	95 points

##### **AG Vinous**

2017	91 points
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##### **Wine Enthusiast**

2022	92 points
2016	93 points

##### **Gambero Rosso**

2011	
2010	

