

Andriano

Pinot Grigio Vigneti delle Dolomiti IGT



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

Soil : Calcareous clay and angular white dolomite stones

Alcohol : 13%

Tasting notes :

Notes of ripe, honeydew melons and stone fruit.
Well-balanced, with bright acidity and a crisp finish.
A perfect aperitif and delicious with salads or spicy dishes.

Press Notes

James Suckling

2024

91 points

