

Andriano

Pinot Noir Alto Adige DOC



The grapes for the classic Pinot Noir come from Mazzon with a higher altitude than the lower Andriano vineyards. The Pinot Noir prefers a cooler climate. The Andriano Pinot Noir vineyards are at 500m ASL, thus providing the perfect climate. The grapes are hand-harvested and fermentation must take place in temperature-controlled stainless steel tanks with gentle and controlled must movement. The wine is then transferred to big oak casks for malolactic fermentation before bottling.

Grape varieties : Pinot Noir

Altitude : 500m ASL

Exposure : Northeast/Southeast

Soil : Red clay and lime soil with the presence of sedimentary calcareous dolomite stones

Alcohol : 13.50%

Tasting notes :

The wine is a ruby-red color with aromas of berries and dried fruit. It is dry and medium-bodied on the palate with a perfect balance of acidity and fruit and traces of tannins making this wine complex, elegant, and perfect with food or even better to drink on its own to fully appreciate the pure clean Pinot Noir character.

Press Notes

The Wine Advocate

2018 91 points

Wine Spectator

2018 91 points

James Suckling

2017, 2016 90 points

AG Vinous

2018 90 points

