

Andriano

Gewürztraminer Alto Adige DOC



The grapes are hand-harvested two weeks later than usual thanks to the cooler microclimate in the Andriano vineyards. The grapes are then fermented by individual parcels in small temperature-controlled stainless steel tanks. The wine matures on the fine lees for 5-6 months and then is bottled in late February.

Grape varieties : Gewürztraminer

Altitude : 260-380 m ASL

Exposure : Northeast/Southeast

Soil : Clay and lime soil with calcareous dolomite stones

Alcohol : 14.00%

Tasting notes :

The wine is a light straw color with an aromatic rose petal bouquet. The wine is dry and full-bodied with intense flavors and nice acidity and a very persistent finish.

Press Notes

Robert Parker Wine Advocate

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|------------|-----------|
| 2021, 2015 | 90 points |
| 2020 | 92 points |
| 2019, 2016 | 91 points |

James Suckling

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| 2021, 2019 | 90 points |
| 2018, 2017, 2016 | 92 points |
| 2015, 2013 | 91 points |
| 2014 | 93 points |
| 2012 | 93 points |

