

Andriano

Finado Pinot Bianco Alto Adige DOC



The grapes are harvested by hand in September from the northeastern parcel of the Andriano vineyards. The grapes need a few extra weeks to mature before harvest because of the shadow of Mount Gantkofel limiting the late afternoon sunlight throughout growing season. The grapes are fermented in stainless steel temperature-controlled stainless steel vats and the wine rests on the lees for 6 months before bottling.

Grape varieties : Pinot Bianco

Altitude : 260-380m A.S.L.

Exposure : Northeast/Southeast

Soil : Clay and lime soil, with the presence of sedimentary calcareous white dolomite stones

Alcohol : 13%

Residual Sugar : 2.6 g/l

Tasting notes :

Pale yellow in color with slight reflections of green. The bouquet of apples and pears follows through on the palate. Balanced, clean and crisp with a long, satisfying finish.

Press Notes

Robert Parker Wine Advocate

2022, 2019	91 points
2021	92 points

Wine Spectator

2023	90 points
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James Suckling

2021, 2012	91 points
2019, 2018	92 points
2017, 2016,	90 points
2015	

Wine Enthusiast

2022, 2021	93 points
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