

Andriano

*Anrar Pinot Noir Riserva Alto Adige DOC*



Temperature-controlled fermentation takes place in stainless steel vats followed by malolactic fermentation and aging in new barriques.

Grape varieties : Pinot Noir

Altitude : 470m ASL

Soil : Loamy limestone soil mixed with white dolomite stone

Alcohol : 14.5%

Residual Sugar : 0.2 g/l

Tasting notes :

Complex, multilayered fruit with aromas of wild berries & cherries, notes of spices and smoky undertones. Beautifully balanced with soft tannins and a long finish.

Press Notes

Decanter

2021 90 points

The Wine Advocate

2020, 2019 93 points

2018, 2016 94 points

2015 91 points

Wine Spectator

2018 91 points

2016 92 points

James Suckling

2018 93 points

2017 94 points

AG Vinous

2016 91 points

Wine Enthusiast

2020 93 points

