Andriano

Pinot Grigio Alto Adige DOC

The Pinot Grigio grapes are from the Northeastern portion of the Andriano vineyards. This cooler parcel is ideal for the white varietals of Andriano and is responsible for the acidity and elegance unique to these wines. The wine is then fermented at controlled temperature in stainless steel vats and further rests on the lees for 5-6 months before bottling.



Grape varieties Pinot Grigio

Altitude 260-380m ASL

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

Alcohol 13.50%

Tasting notes

Crisp and refreshing with notes of citrus and golden pear on the nose and palate. Balanced acidity and beautiful balance. A perfect aperitif and delicious with salads or spicy dishes.



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