

## Andriano

### *Doran Chardonnay Riserva Alto Adige DOC*

Fermentation in tonneaux, malolactic fermentation and aging on the fine lees for 12 months in tonneaux. Blending and aging for another 3 months in stainless steel tank.

**Grape varieties** Chardonnay

**Altitude** 350m - 450m

**Soil** Calcareous clay and angular white dolomite

**Alcohol** 14%

#### Tasting notes

Intense straw-yellow with green reflexes. Complex bouquet with exotic fruits, white pepper, and nuances underlined with light woody notes. Good structure with a harmonious balance and a long finish.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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