Andriano

Andrius Sauvignon Blanc Riserva Alto Adige DOC

The grapes for Andrius are selected from 30-year-old Sauvignon Blanc vines. The grapes are handpicked and selected and then fermentation takes place in temperature-controlled stainless tanks. After fermentation the wine rests on the lees for 6 months partly in stainless steel tanks (70%) and partly in big wooden barrels (30%).



Grape varieties Sauvignon Blanc

Altitude 260m - 300m ASL

Soil Red clay and limestone with the presence of calcareous dolomite stones

Alcohol 14.00%

Tasting notes

This wine is a light straw-yellow with greenish hues. An intense bouquet on the nose of apricot, green grass and elderflower with a hint of vanilla making a well-structured wine on the palate with wonderfully-balanced acidity and a long satisfying finish. Strong and vibrant, not unlike the ancient Roman for which it is named.

Banville Wine Merchants

www.banvillewine.com

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