

Andriano

## *Pinot Grigio Vigneti delle Dolomiti* **IGT**

Fermentation takes place at controlled temperature in stainless steel vats and the wine then rests on the lees for 5-6 months before bottling.

**Grape varieties** Pinot Grigio

**Altitude** 260-380m ASL

**Soil** Calcareous clay and angular white dolomite stones

**Alcohol** 13%

### **Tasting notes**

Notes of ripe, honeydew melons and stone fruit. Well-balanced, with bright acidity and a crisp finish. A perfect aperitif and delicious with salads or spicy dishes.



**Banville**  
Wine Merchants

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

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