

Andriano

Gewürztraminer Alto Adige DOC

The grapes are hand-harvested two weeks later than usual thanks to the cooler microclimate in the Andriano vineyards. The grapes are then fermented by individual parcels in small temperature-controlled stainless steel tanks. The wine matures on the fine lees for 5-6 months and then is bottled in late February.



Grape varieties Gewürztraminer

Altitude 260-380 m ASL

Soil Clay and lime soil with calcareous dolomite stones

Alcohol 14.00%

Tasting notes

The wine is a light straw color with an aromatic rose petal bouquet. The wine is dry and full-bodied with intense flavors and nice acidity and a very persistent finish.

Banville
Wine Merchants

www.banvillewine.com

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