

## Andriano

### *Finado Pinot Bianco Alto Adige DOC*

The Pinot Bianco grapes are harvested by hand in September from the Northeastern parcel of the Andriano vineyards. The grapes need a few extra weeks to mature before harvest because of the shadow of Mount Gantkofel limiting the late afternoon sunlight throughout growing season. The grapes are fermented in stainless steel temperature-controlled stainless steel vats. The wine is allowed to age on the fine lees for 6 months before bottling.



**Grape varieties** Pinot Bianco

**Altitude** 260-380m A.S.L.

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

**Alcohol** 13%

#### **Tasting notes**

Pale yellow in color with slight reflections of green. The bouquet of apples and pears follows through on the palate. Balanced, clean and crisp with a long, satisfying finish.

## Banville

Wine Merchants

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

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