

andrius alto adige sauvignon DOC

andriano
trentino-alto adige

The grapes for the Andrius wine are selected from 30-year-old Sauvignon Blanc vines in Andriano. The grapes are hand-picked and selected and then fermented in temperature-controlled stainless tanks. The cool summer breeze and late afternoon shade necessitate 2 weeks more than other areas for the grapes to reach maturity in this parcel of land. This microclimate is partially the reason for the intense aromas and freshness in this Sauvignon Blanc making Andrius a most successful interpretation of this varietal. The wine after fermentation rests on the fine lees for 6 months before bottling.

grape varieties:

Sauvignon Blanc

exposure:

Northeast/Southeast

altitude:

260–380m A.S.L.

soil:

Red clay and limestone with the presence of calcareous dolomite stones

alcohol:

13.50%

tasting notes:

This wine is a light straw-yellow with greenish hues. This many faceted sauvignon blanc presents an intense bouquet 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.

