

andriano
trentino-alto adige

pinot grigio alto adige DOC



The Pinot Grigio grapes are harvested in mid to late September from the Northeastern portion of the Andriano vineyards. This cooler parcel is ideal for the white varieties of Andriano and is responsible for the acidity and elegance unique to these wines. The wine is then fermented at controlled temperature in stainless steel vats and further rests on the lees for 5–6 months before bottling.

grape varieties:

Pinot Grigio

exposure:

Northeast/Southeast

altitude:

260–380m A.S.L.

soil:

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

alcohol:

13.50%

tasting notes:

This wine is a light straw-yellow color with an intense fresh fruity bouquet including honeydew melon. This wine exhibits intense fruit with crisp fresh acidity, overall round and soft mid palate with a balanced long finish.

Wine Spectator

2008 Pinot Grigio

90 points

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