



PINOT BIANCO 'FINADO'

Trentino-Alto Adige, Italy

Cantina Andriano



www.cantina-andriano.com

Method & Production

Fermentation at controlled temperature in stainless steel vats; aging and maturation on fine lees for 6 months.

Tasting Notes

Pale yellow color with green reflexes; on the nose it is a fruity bouquet (apples and pears); On the palate it is soft and full with a long finish, elegant body, balanced acidity.

Food Matching

Courgette flowers with stracchino cheese or burrata, avocado salad, regional dishes like spinach spaetzle or schlutzkrapfen, spaghetti carbonara.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
CD0124	Pinot Bianco 'Finado'	Pinot Blanc	2035	13.5%	Cork	6x0.75lt	No	No	Yes	No