



## PINOT BIANCO 'FINADO'

Trentino-Alto Adige, Italy

Cantina Andriano



[www.cantina-andriano.com](http://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 schlutzkräpfen, spaghetti carbonara.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
CD0125	Pinot Bianco 'Finado'	Pinot Blanc	2025	13.5%	Cork	6x0.75lt	No	No	Yes	No