



PINOT GRIGIO

Trentino-Alto Adige, Italy
Cantina Andriano



www.cantina-andriano.com

Method & Production

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

Tasting Notes

Light straw yellow colour. Aromas of fruity bouquet in which the flavours of ripe, honeydew melons are particularly prominent; soft and full on the palate with a well balanced long finish.

Food Matching

Lightly truffled dishes, tender veal, fine grilled fish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
CD0225	Pinot Grigio	Pinot Grigio	2025	13%	Cork	6x0.75lt	No	No	Yes	No