



SAUVIGNON BLANC ANDRIUS

Trentino-Alto Adige, Italy
Cantina Andriano



www.cantina-andriano.com

Method & Production

Manual harvest of the Sauvignon Blanc grapes. Fermentation at controlled temperature in stainless steel. Ageing and maturation on the fine lees for 6 months, partly in stainless steel tanks (70%) and partly in big wooden barrels (30%).

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
CD2524	Sauvignon Blanc Andrius	Sauvignon Blanc	2024	14.0%	Cork	6x0.75lt	No	No	Yes	No