

April 2024 Product Fact Sheet



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	Biodyna	ımic Vegan	Natural
White Wine								
CD0222 Pinot Grigio	Pinot Grigio	2022	13.5%	Cork	6X0.75lt No	No	Yes	No

