



# CHARDONNAY SOMERETO

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; ageing and maturation on fine yeast for 6 months.

## Tasting Notes

Pale straw-yellow. Fruity and intense bouquet, with nuances of ripe bananas and tropical fruits. The palate is dry, medium-bodied, harmonious and very persistent.

## Food Matching

Vegetable risotto and cream of root vegetable soup, sea bass in salt or veal paillard.

| Code              | Label name          | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|---------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>White Wine</b> |                     |               |         |         |              |           |         |            |       |         |
| CD1024            | Chardonnay Somereto | Chardonnay    | 2024    | 13%     | Cork         | 6x0.75lt  | No      | No         | Yes   | No      |