

CHARDONNAY SOMERETO

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 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

Vegetble 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
White Wine										
CD1025	Chardonnay Somereto	Chardonnay	2025	13%	Cork	6x0.75lt	No	No	Yes	No