



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 | | | | | | | | | | |
| CD1023 | Chardonnay Somereto | Chardonnay | 2023 | 13.5% | Cork | 6X0.75lt | No | No | Yes | No |