

Product Fact Sheet March 2025



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	Biodynam	iic Vegan	Natural
White Wine									
CD1023	Chardonnay Somereto	Chardonnay	2023	13.5%	Cork	6X0.75It No	No	Yes	No