

Andriano

Somereto Chardonnay Alto Adige DOC



The grapes are harvested by hand in mid-September from the northeastern reaches of the Andriano vineyards where the vines enjoy an early spring. This "little summer" imparts fresher and more exotic flavors in the Chardonnay grapes that characterize the Somereto wine. The grapes are fermented in stainless steel temperature-controlled tanks and the wine matures on the lees for six months and then is bottled and shipped.

Grape varieties : Chardonnay

Altitude : 260-380m ASL

Exposure : Northeast/Southeast

Soil : Red clay and limestone soil with the presence of sedimentary calcareous dolomite stones

Alcohol : 13.5%

Residual Sugar : 2.5 g/l

Tasting notes :

The wine is straw-yellow in the glass and expresses an intense fruity bouquet with nuances of ripe banana and tropical fruits. The palate is dry, crisp and clear - medium-bodied with an overall harmonious finish.

Press Notes

The Wine Advocate

2020	92 points
2019	91+ points

Wine Spectator

2019	90 points
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James Suckling

2019, 2018,	92 points
2017, 2015	
2016	93 points
2014, 2012	90 points

