

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. The wine matures on the fine lees for six months and then is bottled and shipped.



Grape varieties Chardonnay

Altitude 260-380m ASL

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

Alcohol 13.5%

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.

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