

andriano  
trentino-alto adige

## 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 6 months and then is bottled and shipped.

### grape varieties:

Chardonnay

### exposure:

Northeast/Southeast

### altitude:

260–380m A.S.L.

### soil:

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

### alcohol:

13.00%

### 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 keen, medium-bodied with overall harmonious finish.



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