

# GIRLAN

KELLEREI · CANTINA

## GEWÜRZTRAMINER

SÜDTIROL · ALTO ADIGE · DOC

### Production area

The clay-based, medium-weight soils of cru "Girlan", as at Egna and cru "Mazon" in the area called Bassa Atesina are warm and thanks to a mild winter climate, are the best possible place in which to grow the Gewürztraminer. The different altitudes of the vineyards contribute to the harmonious, joyous flavour of this wine.

### Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle pressing and clarification of the must by natural sedimentation. Fermentation in stainless steel vats at a controlled temperature. Aging on the lees in steel vats.

### Tasting notes & food matching

A fine, intense aroma supported by a full but at the same time, harmonious body are characteristics of this grape varietal. "Nouvelle cuisine" offers many more opportunities to enhance the characteristics of this wine, or we suggest the Gewürztraminer with spicy Asian food.

Vintage	2023
Growing area	cru "Girlan" and "Mazon" and Egna
Grape varieties	Gewürztraminer
Serving temperature (°C)	10-12°
Yield (hl/ha)	63
Alcohol content (vol%)	13,5
Total acidity (g/l)	5,84
Residual sugar (g/l)	3,6
Ageing potential (years)	3

