

# GIRLAN

KELLEREI · CANTINA

## CHARDONNAY

SÜDTIROL · ALTO ADIGE · DOC

### Production area

Chardonnay is grown on the hillside vineyards of the cru "Girlan" at an altitudes ranging from 450 to 500 m above sea level, and from the vineyards located in the Bassa Atesina in well aired vineyards. The area in which they are grown is rich in minerals, the result of ice age sedimentation.

### 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 tanks at a controlled temperature and aging on the lees in stainless steel tanks.

### Tasting notes & food matching

The cultivation of the Chardonnay grapes has a long tradition at Girlan. Their dry, particularly fine and delicate aroma, with a full-bodied, elegant and lively palate make Chardonnay a much-appreciated aperitif wine and it is also served with hors d'oeuvres, fish and white meats.

Vintage	2023
Growing area	cru "Girlan" and Egna
Grape varieties	Chardonnay
Serving temperature (°C)	10-12°
Yield (hl/ha)	70
Alcohol content (vol%)	13
Total acidity (g/l)	6,31
Residual sugar (g/l)	1,3
Ageing potential (years)	3

