

# GIRLAN

KELLEREI · CANTINA

## 448 s.l.m. Rosso

IGT Dolomiti

### Production area

The name "448 s.l.m." refers to the geographical positioning of the historical farmstead of Cantina Giralan, which is located at an altitude of 448 m above sea level. The wine is a blend of the three most important grape varieties of our growing area. Here, the soils are 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. Destemming and slow must fermentation at a controlled temperature in stainless steel tanks. Malolatic fermentation and aging in concrete vats.

### Tasting notes & food matching

With this wine we want to express the typical nature of the red wines from our production area. A fresh, light and fruity wine, with a velvety and smooth texture, giving compact aromas of wild berries and spices. This is a wine that goes well with grilled and roast meats, game and spicy cheeses.

Vintage	2023
Growing area	Giralan, Egna
Grape varieties	Red wine
Serving temperature (°C)	12-14°
Yield (hl/ha)	91
Alcohol content (vol%)	13
Total acidity (g/l)	5,53
Residual sugar (g/l)	1,6
Ageing potential (years)	2-3

