

# GIRLAN

KELLEREI · CANTINA

## LAGREIN

SÜDTIROL · ALTO ADIGE · DOC

### Production area

Sandy, warm and deep soils such as the ones we find in the area called Bassa Atesina are ideal for the grape varietal Lagrein. The Lagrein is native to Alto Adige and grows throughout the Valle dell'Adige.

### 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. Malolactic fermentation and aging in big wooden barrels and concrete vats for 5 months.

### Tasting notes & food matching

The Lagrein has a fine and pleasant bouquet, reminiscent of violets. Its flavour is full, velvety and slightly bitter and it also keeps well. This is a wine that goes well with grilled and roast meats, game and spicy cheeses.

Vintage	2023
Growing area	cru "Girland" and Egna
Grape varieties	Lagrein
Serving temperature (°C)	16-18°
Yield (hl/ha)	70
Alcohol content (vol%)	13
Total acidity (g/l)	5,56
Residual sugar (g/l)	1,3
Ageing potential (years)	3-4

