

GIRLAN

KELLEREI · CANTINA

FLORA CUVÉE

CABERNET MERLOT RISERVA

SÜDTIROL · ALTO ADIGE · DOC

Production area

The grapes come partly from the hillside vineyards of Gírlan at an altitude ranging from 450 to 500 m above sea level in well aired vineyards. The area in which they are grown is rich in minerals, the result of ice age sedimentation. And partly from vineyards located in the Bassa Atesina, with its sandy, warm and deep soils. These components are the basis for this Cuvée full of character.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Destemming and slow must fermentation (18-20 days) in stainless steel tanks (gravity-flow). Malolatic fermentation and aging for 20 months in barrique. After the blend 8 months aging in the bottle.

Tasting notes & food matching

Intense ruby red, full and very pleasing to the palate. Light balsamic notes of rosemary and thyme. Certainly an important read wine and particularly suitable for roast meats, game and spicy cheeses.

Vintage	2022
Growing area	Gírlan, Cortaccia
Grape varieties	Cabernet, Merlot
Serving temperature (°C)	16-18°
Yield (hl/ha)	46
Alcohol content (vol%)	14,0
Total acidity (g/l)	5,66
Residual sugar (g/l)	0,3
Ageing potential (years)	10

