

GIRLAN

KELLEREI · CANTINA

448 s.l.m. Vernatsch

IGT Dolomiti

Production area

The name "448 s.l.m." refers to the geographical positioning of the historical farmstead of Cantina Girlan, which is located at an altitude of 448 m above sea level. The Vernatsch grapes grow in several vineyards of our production area. Here, the soils are rich in minerals, the result of ice age sedimentation.

Winemaking

The grapes are picked by hand and delivered in small containers to prevent excess pressure on the grapes. Destemming and a slow must fermentation at a controlled temperature take place in stainless steel tanks. Due to longer maceration time more color and tannin is extracted from the grapes. The malolactic fermentation occurs in stainless steel tanks, whereas the aging takes place in concrete tanks.

Tasting notes & food matching

Vernatsch is the historical variety of Cornaiano. The wine shows a velvety and elegant bouquet. The aroma is characterized by violets and almonds. It is a very versatile wine and well combinable with several dishes.

Vintage	2023
Growing area	Girlan
Grape varieties	Vernatsch
Serving temperature (°C)	12-14°
Yield (hl/ha)	84
Alcohol content (vol%)	12,5
Total acidity (g/l)	4,82
Residual sugar (g/l)	2
Ageing potential (years)	3-4

