

GIRLAN

KELLEREI · CANTINA

FLORA

SAUVIGNON

SÜDTIROL · ALTO ADIGE · DOC

Production area

For this extraordinary wine we choose the best Sauvignon grapes from the hillside vineyards of the cru "Girlan", "Montiggl", "Eppan Berg" at an altitude of 500 m above sea level. The different combination of soils, from clay to lime and gravel is what gives this wine its unique character.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle whole cluster pressing and clarification of the must by natural sedimentation. Fermentation in stainless steel tanks at a controlled temperature. Aging on the lees for 8 months in stainless steel tanks and large oak barrels without malolactic fermentation.

Tasting notes & food matching

The Sauvignon grape varietal grows in Alto Adige since more than a century. An intense bouquet of nettle and elderflower and a fresh lively flavour are typical qualities of this wine. The mineral nature and fresh acidity balance out in the aromas. A wine that adapts well to accompany fish, shellfish, asparagus and white meat dishes.

Vintage	2022
Growing area	cru "Girlan", "Montiggl", "Eppan Berg"
Grape varieties	Sauvignon
Serving temperature (°C)	10-12°
Yield (hl/ha)	46
Alcohol content (vol%)	14,5
Total acidity (g/l)	6,4
Residual sugar (g/l)	0,6
Ageing potential (years)	8

