

GIRLAN

KELLEREI · CANTINA

PASITHEA ORO

GEWÜRZTRAMINER

SÜDTIROL · ALTO ADIGE · DOC

Production area

All of the grapes for the production of this wine come from a single vineyard at Montiggl near Lake Monticolo. The specific characteristics of the vineyard contribute to the development of noble rot, which makes it possible to grow a truly great sweet wine.

Winemaking

The grapes are harvested at december. The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. After a short period of maceration, gentle whole cluster pressing and clarification of the must by natural sedimentation. Fermentation in small oak barrels for 6 months. Aging for 15 months in small oak barrels.

Tasting notes & food matching

The aroma of dried fruits, ripe apricots and quince are behind the symphony of scent nuances that is completed with a fresh touch of citrus fruit. To the palate, this wine is soft, full and has an accentuated sweetness that persists in the after-taste. The late harvested Pasithea Oro is a dessert wine to accompany cakes, but it also goes well with herby, matured and spicy cheeses. A totally unique pleasure.

Vintage	2022
Growing area	Montiggl
Grape varieties	Gewürztraminer
Serving temperature (°C)	10-12°
Yield (hl/ha)	15
Alcohol content (vol%)	12
Total acidity (g/l)	9,09
Residual sugar (g/l)	235,1
Ageing potential (years)	10

