

# GIRLAN

KELLEREI · CANTINA

## 448 s.l.m. Bianco

IGT Dolomiti

### Production area

The name "448 s.l.m." refers to the geographical positioning of the historical farmstead of Cantina Giralan, which is located at an altitude of 448 m above sea level. The wine is a blend of the three most important grape varieties of our growing area. Here, the soils are rich in minerals, the result of ice age sedimentation.

### Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle pressing and clarification of the must by natural sedimentation. Fermentation in stainless steel vats at a controlled temperature. Aging on the lees in stainless steel vats.

### Tasting notes & food matching

With this wine we want to express the typical nature of the white wines from our production area. Fresh, delicate bouquets, acidity and a balanced structure with a slight aromatic note are what makes this particular wine stand out.

Vintage	<b>2023</b>
Growing area	<b>Giralan</b>
Grape varieties	<b>White wine</b>
Serving temperature (°C)	<b>10-12°</b>
Yield (hl/ha)	<b>84</b>
Alcohol content (vol%)	<b>12,5</b>
Total acidity (g/l)	<b>6,38</b>
Residual sugar (g/l)	<b>4,3</b>
Ageing potential (years)	<b>3</b>

