

GIRLAN

KELLEREI · CANTINA

GSCHEIER

ALTE REBEN VERNATSCH

SÜDTIROL · ALTO ADIGE · DOC

Production area

„Gschleier“ is certainly one of the best-known winegrowing areas of the Alto Adige. In fact, our vines are between 80 and 110 years old, which makes them unique. The vines grow at an altitude of 450 m above sea level, in lime, clay and gravel soils. The position and the exposure of the slope ensure optimal sunstroke which gives rise to a full wine with a great aging potential.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Destemming and slow must fermentation (15-20 days) in stainless steel tanks (gravity-flow). Malolactic fermentation and aging for 9 months in big wooden barrels and 6 months in the bottle.

Tasting notes & food matching

This Vernatsch is unique. It is elegant and full bodied with fruity tannins, accompanied by a marvellous flavour. A wine with exceptional ageing potential. Its characteristics make it perfect for serving with mediterranean foods.

Vintage	2022
Growing area	Girlan
Grape varieties	Vernatsch
Serving temperature (°C)	12-14°
Yield (hl/ha)	46
Alcohol content (vol%)	13,5
Total acidity (g/l)	5,91
Residual sugar (g/l)	0,3
Ageing potential (years)	10

