

# GIRLAN

KELLEREI · CANTINA

## INDRA

SAUVIGNON

SÜDTIROL · ALTO ADIGE · DOC

### Production area

Sauvignon is grown on the hillside vineyards of Girlan at an altitude ranging from 400 to 500 m above sea level in well aired vineyards. The soil is rich in minerals, the result of ice age sedimentation. The influence of the Eastern Alps, give to this wine its intense, characteristic bouquet. The grapes grow in glacial moraine soils and are harvested at the peak of ripeness.

### 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 6 months in stainless steel tanks without malolactic fermentation.

### Tasting notes & food matching

The Sauvignon grape varietal grows in Alto Adige since more than a century. An elegant frame and fine consistency, with intense notes. An excellent structure that is flavoursome and mineral, with a persistent palate. This wine pair wonderfully with white-fleshed fish dishes, asparagus and other spring vegetables.

Vintage	2023
Growing area	Girlan
Grape varieties	Sauvignon
Serving temperature (°C)	10-12°
Yield (hl/ha)	56
Alcohol content (vol%)	13,5
Total acidity (g/l)	6,54
Residual sugar (g/l)	2
Ageing potential (years)	5

