

# GIRLAN

KELLEREI · CANTINA

## FLORA

GEWÜRZTRAMINER

SÜDTIROL · ALTO ADIGE · DOC

### Production area

One third of the grapes chosen for this extraordinary wine come from the hillside vineyards of the cru "Girlan" at an altitude from 450 to 500 m above sea level. They grow in different vineyards with an age between 10 and 15 years. The other two thirds come from the Bassa Atesina - Cortaccia. The combination of mineral-rich gravel and clay soils 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 without malolactic fermentation.

### Tasting notes & food matching

The intense, aromatic bouquet, together with soft, full character needs flavoursome dishes. We recommend serving this wine with shellfish, flavoured cheeses and desserts, such as strudel. Also a good match with spicy dishes and sweet and sour creations with an Asian touch.

Vintage	2022
Growing area	cru "Girlan" and Cortaccia
Grape varieties	Gewürztraminer
Serving temperature (°C)	10-12°
Yield (hl/ha)	46
Alcohol content (vol%)	15
Total acidity (g/l)	5,01
Residual sugar (g/l)	4,1
Ageing potential (years)	8

