

GIRLAN

KELLEREI · CANTINA

FLORA

CHARDONNAY

SÜDTIROL · ALTO ADIGE · DOC

Production area

For this extraordinary wine we choose the best Chardonnay grapes from the hillside vineyards of Gírlan. They grow in different vineyards with an age between 15 and 20 years, at an altitude from 450 to 500 m above sea level. The vines are trained using the Guyot system. The growing area is 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 whole cluster pressing and clarification of the must by natural sedimentation. Fermentation in oak barrels of 12 and 15 hl, followed by malolactic fermentation. Aging on the lees in oak barrels for 12 months, and 6 months in the bottle.

Tasting notes & food matching

An elegant frame and fine consistency, with intense fruity notes. An excellent structure that is flavoursome and mineral, with a persistent palate. We recommend serving this wine with refined dishes, including meats.

Vintage	2022
Growing area	Gírlan
Grape varieties	Chardonnay
Serving temperature (°C)	12-14°
Yield (hl/ha)	46
Alcohol content (vol%)	14
Total acidity (g/l)	6,22
Residual sugar (g/l)	0,1
Ageing potential (years)	8

