

GIRLAN

KELLEREI · CANTINA

448 s.l.m. Rosé

IGT Dolomiti

Production area

The name "448 s.l.m." refers to the geographical positioning of the historical farmstead of Cantina Gírlan, 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. After destemming and maceration of 12 hours, a part of the grapes are gently pressed. The remaining part comes from a juice extraction from high quality grapes. Aging in stainless steel tanks for 5 months.

Tasting notes & food matching

A delicate pleasant Rosé wine with a hint of strawberry. Ideal with mediterranean cuisine, as an aperitif or paired with appetizers.

Vintage	2023
Growing area	Gírlan, Egna
Grape varieties	Rosé wine
Serving temperature (°C)	10-12°
Yield (hl/ha)	70
Alcohol content (vol%)	13
Total acidity (g/l)	6,04
Residual sugar (g/l)	0,7
Ageing potential (years)	2-3

