

GIRLAN

KELLEREI · CANTINA

Flora Pinot Bianco Riserva

Alto Adige DOC

Growing area

For this wine we only use carefully selected grapes harvested with low yields. The grapes come from our hillside vineyards in Oltradige, at altitudes between 450 and 550m a.s.l. The moraine soils on the Eastern part of Oltradige give the wine its typical aroma, structure and longevity. The remaining grapes come from Western part of Oltradige with its soils rich in limestone and clay that enhance freshness and flavourness.

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 (partial) malolactic fermentation. Aging on the lees in oak barrels for 12 months, 6 months in the in stainless steel tanks and 6 months in the bottle before we release it as Riserva.

Tasting notes & food matching

Pinot Bianco has compact bunches of small greenish grapes. It is the most white grape variety grown in Giralan. The nose offers notes of pineapple and ripe fruit. Elegant wine with an excellent structure, freshness and acidity. This Pinot Bianco ensure an extraordinary longevity, and it is a versatile wine for various food.

Vintage	2023
Growing area	Oltradige (450-550m)
Grape varieties	Pinot Bianco
Serving temperature	10 - 12 °C
Yield	46 hl/ha
Alcohol content	13,5 vol.%
Total acidity	5,95 g/l
Residual sugar	1,1 g/l
Ageing potential	10 years

