

GIRLAN

KELLEREI • CANTINA

DOSS

CABERNET SAUVIGNON RISERVA

SÜDTIROL • ALTO ADIGE • DOC

Production area

The grapes come partly from the hillside vineyards of the cru "Girlan" at an altitude ranging from 450 to 500 m above sea level in well aired vineyards. The area in which they are grown is rich in minerals, the result of ice age sedimentation. And partly from vineyards located in the Bassa Atesina, with its sandy, warm and deep soils. These components are the basis for this wine.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Destemming and slow must fermentation (15-20 days) in stainless steel tanks (gravity-flow). Malolatic fermentation and aging for 18 months partly in big wooden barrels, partly in barrique and 6 months in the bottle.

Tasting notes & food matching

A full-bodied wine with full colour. Spicy bouquet of ripe fruit. A good persistence and elegance with round, fine tannic frame. The perfect accompaniment for red meats, game and spicy cheeses.

Vintage	2022
Growing area	cru "Girlan" e Cortaccia
Grape varieties	Cabernet Sauvignon
Serving temperature (°C)	16-18°
Yield (hl/ha)	56
Alcohol content (vol%)	14,0
Total acidity (g/l)	5,87
Residual sugar (g/l)	0,8
Ageing potential (years)	8

