

# GIRLAN

KELLEREI · CANTINA

## Doss Cabernet Sauvignon Riserva

Alto Adige DOC

### Growing area

The grapes derive partly from the hillside vineyards in Oltradige, in well aired vineyards at an altitude of 400 m. They partly also derive from the warmest sites in the Western part of Bassa Atesina, with its sandy and deep soils at 300 m. These components are the basis for this Cabernet Sauvignon Riserva.

### 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 and partly in barrique. Finally, the wine ages further 6 months in the bottle before its release.

### Tasting notes & food matching

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

Vintage	2023
Growing area	Oltradige & Bassa Atesina (300-400m)
Grape varieties	Cabernet Sauvignon
Serving temperature	16 - 18 °C
Yield	56 hl/ha
Alcohol content	13,5 vol.%
Total acidity	5,72 g/l
Residual sugar	1,0 g/l
Ageing potential	8 years

