

GIRLAN

KELLEREI · CANTINA

Marna Chardonnay

Alto Adige DOC

Growing area

For this wine we use grapes from selected vineyards, which are situated in the Oltradige at an altitude of 350–450m above sea level. The specific composition of the soil - dominated by poor gravelly and loamy elements rich in limestone - gives the wine its name “Marna”.

Winemaking

The grapes are harvested by hand and delivered in small containers. Gentle whole cluster pressing and clarification by natural sedimentation is followed by the alcoholic fermentation, of which 40% takes place in stainless steel tanks and 50% in large oak barrels. The wine ages for 7 months on the fine lees and only a part of it undergoes a malolactic fermentation. Before the wine is released to the market a further bottle ageing takes place.

Tasting notes & food matching

The grape variety Chardonnay is becoming increasingly important at Cantina Girlan. Poor clayey soils, low yields and gentle vinification bring a lot of freshness, good structure and its unique character of origin into the glass. Regarding food pairing, Marna Chardonnay is highly versatile and accompanies delightfully vegetarian starters, delicate fish dishes, but also white meat.

Vintage	2025
Growing area	Oltradige (350-450m)
Grape varieties	Chardonnay
Serving temperature	16-18 °C
Yield	70 hl/ha
Alcohol content	13,5 vol.%
Total acidity	5,98 g/l
Residual sugar	1,9 g/l
Ageing potential	5 years

