

GIRLAN

KELLEREI · CANTINA

Flora Sauvignon

Alto Adige DOC

Growing area

The grapes for this wine are carefully selected, all from the gentle hills of Oltradige, at an altitude of 450 - 530 m a.s.l. The vineyards are partly facing west and partly east. Characteristic here are the morain soils with volcanic porphyry rock and a high stone content, which in combination with the elevated altitudes result in a unique wine.

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. The alcoholic fermentation takes place in stainless steel tanks at a controlled temperature. The wine is aged for 8 months on the fine lees, partially in stainless steel tanks and partially in small oak barrels, without malolactic fermentation.

Tasting notes & food matching

The Sauvignon grape varietal has been cultivated in Alto Adige for more than a century. The intense aroma of nettle and elderflower, as well as the delicate smokiness and minerality on the palate are typical for this wine. "Flora Sauvignon" accompanies delightfully different fish dishes, shellfish and white meats.

Vintage	2023
Growing area	Oltradige (450-530m)
Grape varieties	Sauvignon Blanc
Serving temperature	10-12 °C
Yield	46 hl/ha
Alcohol content	14,0. %
Total acidity	6,78 g/l
Residual sugar	0,9 g/l
Ageing potential	8 years

