

GIRLAN

KELLEREI · CANTINA

Pasithea Oro Gewürztraminer

Alto Adige DOC

Growing area

All of the grapes for the production of this wine come from a single vineyard at Montiggl near Lake Monticolo. The specific characteristics of the vineyard contribute to the development of noble rot, which makes it possible to grow a truly great sweet wine.

Winemaking

The grapes are harvested at december. The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. After a short period of maceration, gentle whole cluster pressing and clarification of the must by natural sedimentation. Fermentation in small oak barrels for 6 months. Aging for 15 months in small oak barrels.

Tasting notes & food matching

The aroma of dried fruits, ripe apricots and quince are behind the symphony of scent nuances that is completed with a fresh touch of citrus fruit. To the palate, this wine is soft, full and has an accentuated sweetness that persists in the after-taste. The late harvested Pasithea Oro is a dessert wine to accompany cakes, but it also goes well with herby, matured and spicy cheeses. A totally unique pleasure.

Vintage	2023
Growing area	Oltradige (450 - 550m)
Grape varieties	Gewürztraminer
Serving temperature	10 - 12 °C
Yield	15 hl/ha
Alcohol content	12,0 %
Total acidity	9,78 g/l
Residual sugar	251,1g/l
Ageing potential	10 years

