

# GIRLAN

KELLEREI · CANTINA

## Chardonnay

### Alto Adige DOC

#### Growing area

Chardonnay is grown on the rolling hills in Oltradige, at an altitude of 450m above sea level, and from selected vineyards located in the Bassa Atesina at 300-400m in well aired vineyards. This combination of soil types, volcanic porphyry rock on the one hand and gravelly limestone soils on the other, give this wine its unique character.

#### Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle pressing and clarification of the must by natural sedimentation. The alcoholic fermentation takes place at controlled temperature in stainless steel tanks and is followed by an aging on the fine lees.

#### Tasting notes & food matching

The cultivation of the Chardonnay grapes has a long tradition at Cantina Girlan. Its particularly fine and delicate aroma, with a fullbodied, elegant and lively palate make this Chardonnay a much-appreciated aperitif wine. Moreover, it accompanies delightfully hors d'oeuvres, fish and white meats.

Vintage	2025
Growing area	Oltradige & Bassa Atesina (300-450m)
Grape varieties	Chardonnay
Serving temperature	10-12 °C
Yield	70 hl/ha
Alcohol content	13,5 vol.%
Total acidity	6,28 g/l
Residual sugar	0,9 g/l
Ageing potential	3 years

