

GIRLAN

KELLEREI · CANTINA

Indra Sauvignon

Alto Adige DOC

Growing area

The grapes for this Sauvignon are sourced from Oltradige's hillside vineyards, at an altitude ranging from 400 to 500 m above sea level in well aired vineyards. Here, the soil is rich in minerals, the result of glacial moraine soils, based on volcanic porphyry. The influence of the Eastern Alps, give to this wine its intense, characteristic bouquet.

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. Alcoholic fermentation in stainless steel tanks at a controlled temperature. Aging on the fine lees for 6 months in stainless steel tanks without malolatic fermentation.

Tasting notes & food matching

Sauvignon blanc grows in Alto Adige for more than a century. This wine shows an elegant frame and fine consistency, with intense notes. An excellent structure that is flavoursome and mineral, with a persistent palate. This wine pair wonderfully with white-fleshed fish dishes, asparagus and other spring vegetables.

Vintage	2024
Growing area	Oltradige (400-500m)
Grape varieties	Sauvignon Blanc
Serving temperature	10-12 °C
Yield	56 hl/ha
Alcohol content	13,5 vol.%
Total acidity	6,4 g/l
Residual sugar	2,3 g/l
Ageing potential	5 years

