

GIRLAN

KELLEREI • CANTINA

Gschleier Alte Reben Vernatsch

Alto Adige DOC

Growing area

„Gschleier“ is certainly one of the best-known winegrowing areas of the Alto Adige. In fact, our vines are between 80 and 110 years old, which makes them unique. The vines grow at an altitude of 450 m above sea level, in lime, clay and gravel soils, on volcanic porphyry. The position and the exposure of the slope ensure optimal sunstroke which gives rise to a full wine with a great aging potential.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Destemming and slow must fermentation (15-20 days) in stainless steel tanks (gravity-flow). Malolactic fermentation and aging for 12 months in big wooden barrels and 6 months in the bottle.

Tasting notes & food matching

This Vernatsch is unique. It is elegant and full bodied with fruity tannins, accompanied by a marvellous flavour. A wine with exceptional ageing potential. Its characteristics make it perfect for serving with mediterranean foods.

Vintage	2023
Growing area	Oltradige (450m)
Grape varieties	Vernatsch (Schiava)
Serving temperature	12 - 14 °C
Yield	46 hl/ha
Alcohol content	13,5 vol.%
Total acidity	5,81 g/l
Residual sugar	0,8 g/l
Ageing potential	10 years

