

448 s.l.m. Rosso

Vigneti delle Dolomiti IGT

Growing area

The name "448 s.l.m." refers to the geographical positioning of the historical farmstead of Cantina Girlan, which is located at an altitude of 448 m above sea level. The wine is a blend of the three most important grape varieties of our growing area. Here, the soils are rich in minerals, the result of ice age sedimentation.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Destemming and slow must fermentation at a controlled temperature in stainless steel tanks. Malolatic fermentation and aging in concrete vats.

Tasting notes & food matching

With this wine we want to express the typical nature of the red wines from our production area. A fresh, light and fruity wine, with a velvety and smooth texture, giving compact aromas of wild berries and spices. This is a wine that goes well with grilled and roast meats, game and spicy cheeses.

Vintage	2024
Growing area	Vigneti delle Dolomiti
Grape varieties	Blend of the 3 most important red varieties
Serving temperature	12-14 °C
Yield	91 hl/ha
Alcohol content	12,5 vol.%
Total acidity	5,6 g/l
Residual sugar	1,5 g/l
Ageing potential	2-3 years

