

GIRLAN

KELLEREI · CANTINA

FLORA Pinot Bianco Riserva

Alto Adige DOC

Production area

We only use carefully selected grapes harvested on especially fertile soil with low yields to make this wine. Most of the grapes come from our vineyards in Girlan, which are planted on moraine soils that are very rich in fossils (porphyritic rock) and that give the wine its typical aroma, fullness and finish. The remaining grapes come from the land around Monte in the Town of Appiano, where the soil is fresher than in Girlan (as the sun sets earlier here). The silty and clayey soils on a limestone bedrock give the wine freshness and flavour.

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. Fermentation in oak barrels of 12 and 15 hl, followed by (partial) malolactic fermentation. Aging on the lees in oak barrels for 12 months, 6 months in the in stainless steel tanks and 6 months in the bottle before we release it as Riserva.

Tasting notes & food matching

Pinot Bianco has compact bunches of small greenish grapes. It is the most white grape variety grown in Girlan. The nose offers notes of pineapple and ripe fruit. Elegant wine with an excellent structure, freshness and acidity. This Pinot Bianco ensure an extraordinary longevity, and it is a versatile wine for various food

Vintage	2022
Growing area	Girlan, Eppan Berg
Grape varieties	Pinot Bianco
Serving temperature	10 - 12 °C
Yield (hl/ha)	46
Alcohol content	14,5 % vol.
Total acidity (g/l)	6,1
Residual sugar (g/l)	1,3
Ageing potential (years)	10

