

GIRLAN

KELLEREI · CANTINA

MARNA

CHARDONNAY

SÜDTIROL · ALTO ADIGE · DOC

Production area

For this wine we use grapes from selected vineyards, which are situated in the Oltradige at an altitude of 450 – 530m above sea level. The specific composition of the soil - dominated by poor gravelly and loamy elements rich in limestone - gives the wine its name.

Winemaking

The grapes are harvested by hand and delivered in small containers. Gentle whole cluster pressing and clarification by natural sedimentation precede the alcoholic fermentation, of which 50% takes place in stainless steel tanks and 50% in big oak barrels. The wine ages for 6 months on the fine lees and only a part of it undergoes a malolactic fermentation. Before the wine is released on the market a further bottle ageing takes place.

Tasting notes & food matching

The grape variety Chardonnay is becoming increasingly important in Girlan. Poor clayey soils, low yields and gentle vinification bring a lot of freshness, good structure and its unique character of origin into the glass. Regarding food pairing Marna Chardonnay is versatile and goes well with vegetarian starters, several fish dishes and also white meat.

Vintage	2023
Growing area	Girlan
Grape varieties	Chardonnay
Serving temperature (°C)	10-12°
Yield (hl/ha)	56
Alcohol content (vol%)	13,5
Total acidity (g/l)	5,85
Residual sugar (g/l)	2,8
Ageing potential (years)	5

