

# GIRLAN

KELLEREI · CANTINA

## Flora Chardonnay

Alto Adige DOC

### Growing area

For this extraordinary wine we choose the best Chardonnay grapes from the hillside vineyards of Oltradige. They grow in different vineyards with an age between 18 and 25 years, at an altitude from 450 to 500 m above sea level. The vines are trained using the Guyot system. The vines grow in glacial moraine soils, based on volcanic porphyry.

### 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 oak barrels of 12 and 15 hl, followed by malolactic fermentation. The aging takes place on the lees in oak barrels for 12 months and further 6 months in the bottle.

### Tasting notes & food matching

An elegant frame and fine consistency, with intense fruity notes. An excellent structure that is flavoursome and mineral, with a persistent palate. We recommend serving this wine with refined dishes, including meats.

Vintage	2023
Growing area	Oltradige (450 - 500m)
Grape varieties	Chardonnay
Serving temperature	12-14 °C
Yield	46 hl/ha
Alcohol content	13,5 vol.%
Total acidity	6,25 g/l
Residual sugar	1 g/l
Ageing potential	8 years

