

GIRLAN

KELLEREI · CANTINA

Fass Nr. 9 Vernatsch

Alto Adige DOC

Growing area

The grapes for this wine grow on the hillside vineyards in Oltradige, at an altitude of 400-500m on moraine soils of volcanic porphyry. The microclimate and exposure of the slope guarantee optimum sunlight, and together with the average age of the vines of more than 30 years, result in an elegant, an particularly age-worthy Vernatsch.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Destemming and alcoholic fermentation take place in stainless steel tanks. It follows the malolatic fermentation and aging for 6 months in large wooden barrels.

Tasting notes & food matching

The delicate character of the grape varietal Vernatsch and the notable concentration of velvety tannins make this “Fass Nr. 9” a unique wine. Our selection of the best vineyards, as well as a restrictive limitation on quantity, gave “Fass Nr. 9” a pioneering role from the sixties - times without DOC regulations. It is an all-round red and particularly recommended with South Tyrolean dishes like dumplings, ravioli, roast meats, speck and cheese.

Vintage	2024
Growing area	Oltradige (400-500m)
Grape varieties	Vernatsch (Schiava)
Serving temperature	12-17 °C
Yield	70 hl/ha
Alcohol content	12,5 vol.%
Total acidity	4,92 g/l
Residual sugar	1,0 g/l
Ageing potential	6 years

