

GIRLAN

KELLEREI · CANTINA

FASS NR. 9

VERNATSCH

SÜDTIROL · ALTO ADIGE · DOC

Production area

The grapes for this wine grow on the hillside vineyards of the cru "Girlan" and Colterenzio at an altitude of 450 m above sea level in well aired vineyards, on moraine soils from the ice age. The position and exposure of the slope mean optimum sunlight which, together with the characteristics of the land, grows a elegant, lasting wine.

Winemaking

The vineyards have an average age of 30 years. The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Destemming and slow must fermentation in stainless steel tanks. Malolatic fermentation and aging in big wooden barrels for 5 months.

Tasting notes & food matching

The delicate character of the grape varietal "Vernatsch" and the notable concentration of velvety tannins make this wine unique. 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 tyrolean dishes like dumplings, ravioli, roast meats, speck and cheese.

Vintage	2021
Growing area	Girlan
Grape varieties	Vernatsch
Serving temperature (°C)	12-14°
Yield (hl/ha)	70
Alcohol content (vol%)	13
Total acidity (g/l)	4,85
Residual sugar (g/l)	1
Ageing potential (years)	6

