

## Chardonnay Alto Adige DOC - Giralan

# GIRLAN

KELLEREI · CANTINA

### The Producer:

The cultivation of the Chardonnay grapes has a long tradition in Cornaiano. The variety was introduced in the 19th century under the Hapburgs rule of the Austro-Hungarian empire of which Alto Adige was part. This area in which they are grown is rich in minerals, the result of ice age sedimentation, giving to the wine his particular character. Most of the wines in the Alto Adige are produced by co-operatives, which have a reputation for high quality. The mountainous landscape does not lend itself to large land holdings and most growers have another job. Giralan is a small co-operative with 200 members and 220ha of vineyards.

### The Wine:

Grape(s): 100% Chardonnay  
Area: Hillside vineyards of Cornaiano and Egna in the Bassa Atesina at an altitude between 450-500 m  
Vine density: 4,500 per ha  
Yield: 70hl/ha  
Training System: Guyot  
Harvest: Manual harvest from second week of September  
Vinification: Fermentation in stainless steel tanks at a controlled temperature. There is no malolactic fermentation.  
Ageing: Ageing on the lees in stainless steel tanks.

### Tasting Notes:

-The dry, particularly fine and delicate aroma, with a full-bodied, elegant and lively palate make this Chardonnay a much-appreciated aperitif but it is also served with hors d'oeuvres, fish and white meats.

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Code: 2129  
ABV: 13,5%  
Pack: 6x75cl  
Vegan: No  
Vegetarian: Yes  
Closure: Screwcap

