vinumterra

Chardonnay Flora Alto Adige DOC - Girlan



The Producer:

Alto Adige is in the foothills of the Dolomites and whilst it can be cool it is also extremely sunny. Indeed the region claims to be one of the sunniest in Italy. Chardonnay, which has been grown in this area for over a century, thanks to the Hapsburgs and the Austro-Hungarian empire of the 19th century is ideally suited to these conditions. 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. Girlan is a small co-operative with 200 members and 220ha of vineyards. Flora Chardonnay is a careful selection from a variety of the best vineyards and is named after Paul Flora, the artist who designed their new labels.

The Wine:

Grape(s): 100% Chardonnay

Area: From vineyards in the villages of Cornaiano and Egna

Age of the vines: 10-15 years old

Vine density: 3,500 - 4,500 vines per ha.

Yield: 45 hl/ha Training System: Guyot

Harvest: Second half of September for about 10 days – manual harvest Vinification: It is fermented in French oak casks of 12 –50 hl size for 12 days

at 18C after 6-hour maceration. There is malolactic fermenttion.

Ageing: Aged for 12 months in French oak barrels of 12 and 50hl on its

own lees.

Tasting Notes:

- Apple, pear and vanilla aromas, which develop into a smoky, coconut charater. Medium bodied with crisp acidity and a flavourful finish.
- Girlan is one of the Alto Adige's top wineries and Chardonnay is ideally suited to the cooler climate of the Dolomite Mountains. This classy Chardonnay is fermented and aged in oak. Apple, pear and vanilla aromas, which develop into a smoky, coconut character. Medium bodied with crisp acidity and a flavourful finish.

Code: 2125
ABV: 13,5%
Pack: 6x75cl
Vegan: No
Vegeterian: Yes
Closure: Cork

