

## Pinot Grigio Alto Adige DOC - Giralan

# GIRLAN

KELLEREI · CANTINA

### The Producer:

For Alto Adige in the foothills of the Dolomite Mountains Pinot Grigio is not a newcomer having been here for well over 100 years. 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% Pinot Grigio  
Area: From vineyards around the village of Cornaiano at an altitude of 400m, which this variety needs  
Vine density: 4000 vines per ha. Av age of the vines: 10 years old  
Yield: 65 hl/ha  
Training System: Guyot  
Harvest: End of September for about 4 days  
Vinification: There is 14 day fermentation at 18°C after 6 hour maceration.  
There is no malolactic fermentation  
Ageing: Kept for 6 months in stainless steel vats.

### Tasting Notes:

- A lovely, soft, slightly creamy texture with a firm, but easy bouquet and a slightly herbal finish.  
- Italy's most delicious white wine grape variety. It combines ripeness on the palate with a racy finish. The Alto Adige, at Italy's border with Austria, produces wines of quality and character due in part to the high quantities of sun and in part to some of the best wineries such as Giralan. A lovely, soft, slightly creamy texture with a firm, but easy bouquet and a slightly herbal finish.

Code: 2120  
ABV: 13,5%  
Pack: 6\*75cl  
Vegan: No  
Vegetarian: Yes  
Closure: Screwcap

