



<b>WINERY</b>	Girlan
<b>WINE</b>	Chardonnay 'Flora' Alto Adige DOC
<b>REGION</b>	Alto Adige
<b>VARIETAL</b>	100% Chardonnay
<b>LOCATION OF VINEYARDS</b>	Cornaiano, near Bolzano, at the entrance of the Valle Isarco
<b>ALTITUDE</b>	Hillside vineyards, 450 to 500 meters above sea level
<b>TYPE OF PLANTING</b>	Traditional
<b>SOIL</b>	Gravelly soil rich in minerals resulting from ice age sedimentation.
<b>TYPE OF CULTIVATION</b>	Guyot system
<b>VINIFICATION</b>	The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle whole cluster pressing and clarification of the must by natural sedimentation. Fermentation in oak barrels of 12 and 50 hl, followed by malolactic fermentation.
<b>AGING</b>	Aging on the lees in oak barrels for 12 months, and 6 months in the bottle.
<b>ALCOHOL CONTENT</b>	14-14.5%
<b>OENOLOGIST</b>	Gerhard Kofler
<b>NOTES</b>	For this extraordinary wine Girlan selects the best Chardonnay grapes from the hillside vineyards of Cornaiano. They grow in different vineyards with an age between 10 and 15 years. Ageing potential: 8 years.

### TASTING NOTES

A selection of the best Chardonnay grapes makes for a wine with elegant frame and fine consistency, with intense fruity notes. An excellent structure that is flavorsome and mineral, with a persistent palate. We recommend serving this wine with refined dishes, including meats.

### ABOUT THE WINERY

The Cantina Girlan was founded in 1923 by 23 vintners congregating at this historic 16th century country estate in the village of Girlan. Back then, the 23 charter members had an annual production of a mere 2,700 hectoliters of wine. The Cantina Girlan now has 200 wine-grower members, for a total area of 220 hectares of vineyards in the best growing zones of the Oltradige and Bassa Atesina.

Girlan – first mentioned in historical documents dating back to A.D. 1085 – has always been a famed wine-growing area. The vineyards are located at altitudes from 250 to 550 m above sea level, in different soil types that form an ideal environment for growing numerous native and international varieties. Our winemaker, Gerhard Kofler, maintains a close and personal contact with all the wine-growers. This exchange of information and experience is the cornerstone of Girlan's continuous efforts to produce quality wines. The cellars and wine-making facilities have been renovated and completely modernized in 2010 and grapes are processed by gravity, without any mechanical handling.

[www.girlan.it](http://www.girlan.it)