

# GIRLAN WINERY

## ALTO ADIGE, ITALY



***“Girlan is presenting a long series of absolutely flawless wines, something not to be taken lightly when the winery produces more than 1,000,000 bottles per year. These are the fruits of efforts by its 230 members and the sure hand of “Kellermeister” Gebhard Eisenstecken. All the wines here are highly reliable in quality and sensibly priced. To sum up, this historic winery has rapidly carved itself a fundamental niche amongst the best producers in the region.”***

***- Gambero Rosso***



### **Girlan has a History of Innovation and a Pioneering Spirit...**



Innovation and pioneering spirit led to the foundation of the Girlan Winery in 1923. Thanks to these two characteristics, the first winery of Girlan has always played a leading role and has taken new ways in terms of cultivation and marketing.

The Girlan Winery was one of the first wineries to pay producers not just for the quantity delivered, but also for the quality of the grapes.

Today, the Girlan Winery with its 240 members produces approx. 15,000 hectoliters of red and 8,000 hectoliters of white wine.

Their vineyards are in the north in one of the best white-wine-regions of Italy. It's a North to South valley and it's protected in the North from the Alps. It is open in the South and at an altitude between 1000 and 1550 feet where the temperature ranges widely between day and night.

# GIRLAN - WINES FROM ALTO ADIGE

## PINOT BIANCO SAN MARTINO DOC - 100% Pinot Bianco

**Denomination:** DOC Alto Adige  
**Yield:** 10.000 bottles/ha  
**Production area:** Gírlan  
**Vineyard Position:** cool, north-east facing slopes altitude of 1500 ft.  
**Vinification:** Fermentation in stainless steel under controlled temperature  
**Maturation:** 5 months in stainless steel  
**Analysis** **Alcohol:** 13.50% **Total Acidity:** 6.00% **Residual Sugar:** 2.00 gr/lit  
**Total Extract:** 23 gr/lit **Serve at:** 50 - 54 ° F

**Notes:** Pleasantly fresh bouquet, reminiscent of apples and flowers. Acquires interesting maturity after the first year in the bottle.

**UPC 750ML 0 12086 98411 2**

## PINOT GRIGIO ALTOPIANO DOC - 100% Pinot Grigio

**PRODUCTION AREA Location:** Gírlan and Eppan vineyards in Alto Adige **Altitude:** 1350 – 1500 ft in a breezy, sunny and warm position. **Soils:** Ice-Age sedimentary deposits rich in minerals. **Description:** Rusty-red brownish berries, small, tightly packed grapes (sometimes Pinot Blanc grapes are found together with Pinot Grigio)

**HARVEST AND VINIFICATION:** **Harvest:** ripens early in September Yield: 70 hl/ha **Vinification:** Grapes are de-stalked and lightly crushed; the must is then chilled and allowed to settle before the fermentation at low temperature with selected yeasts.

**CHARACTERISTICS:** A pleasant yellow color with a hint of copper. Dry without fermentable residual sugar; light, soft flowery bouquet, full bodied with a full, soft, round taste. Alcohol: 13% Vol. - Acidity: 5.5 gr/lit

**SERVING SUGGESTIONS:** Ideal at the beginning of a meal or with seafood, soups, shellfish or white meats

**SERVING TEMPERATURES:** 50° F

**UPC: 750ml 0 12086 00111 6**

## SAUVIGNON "INDRA" DOC

### 100% Sauvignon Blanc

#### PRODUCTION AREA AND POSITION OF THE VINEYARD:

Village of Montiggli-Monticcolo, on an altitude of 450 meters Airy, dry position with gravely soils rich in calcium and minerals.

**GRAPE HARVEST:** The grapes are only harvested once they are fully-ripe, in the middle of September. Low yields: 55 hl/ha

**CHARACTERISTICS:** Pale green with yellowish hue. **Alcohol:** 13.6 %Vol. **Acidity:** 6.2 gr/lit. Dry without fermentable residual sugar.

**NOTES:** This Sauvignon is an elegant, lightly aromatic-grassy white wine, greenish yellow in color with aromas and flavors reminiscent of gooseberry. Pair with asparagus, onion soup, snails, fish and as an aperitif.

**UPC: 750ml 0 12086 00161 1**



# GIRLAN - WINES FROM ALTO ADIGE

## GEWÜRZTRAMINER AIMÉ DOC - 100% Gewurztraminer

**Denomination:** DOC Alto Adige  
**Yield:** 7.000 bottles/ha  
**Production area:** Giralan and Termeno (Tramin)  
**Vineyard Position:** Deep calc soils in a very warm position at an altitude of 1200 ft.  
**Vinification:** Fermentation in stainless steel under controlled temperature  
**Maturation:** Six months in stainless steel  
**Analysis:** **Alcohol:** 14 % **Total Acidity:** 4.20% **Residual Sugar:** 5.30 gr/lt  
**Total Extract:** 31.8 gr/lt **Serve at:** 54 ° F

**Notes:** golden-yellow color, aromatic and full-bodied, discreet to pungent on the nose, with spicy hints of clove, roses and lychee. **UPC 750ML 0 12086 98401 3**

## LAGREIN LAURIN DOC - 100% Lagrein

**Denomination:** DOC Alto Adige  
**Yield:** 7.000 bottles/ha  
**Production area:** South of Alto Adige  
**Vineyard Position:** Deep and sandy soil warm, south-facing slopes altitude of 1000 ft.  
**Vinification:** Fermentation in stainless steel under controlled temperature  
**Maturation:** Oak-barrel and barrique  
**Analysis:** **Alcohol:** 13% **Total Acidity:** 4.65% **Residual Sugar:** 2.40 gr/lt  
**Total Extract:** 29.5 gr/lt **Serve at:** 61- 64 ° F

**Notes:** full ruby to dark garnet in color, with a nose reminiscent of violets and blackberry. On the palate it is full-bodied, velvety and pleasant. **UPC 750ML 0 12086 98421 1**

## PINOT NOIR PATRICIA DOC 100% Pinot Noir

**Denomination:** DOC Alto Adige  
**Harvest:** End of September  
**Yield:** 7.000 bottles/ha  
**Production area:** Mazon  
**Vineyard Position:** Stony soil, sunny, south-west facing slopes altitude of 1500 ft.  
**Vinification:** Temperature Controlled  
**Maturation:** 8 months in barrique & 4 months in big oak-barrel  
**Analysis:** **Alcohol:** 13% **Total Acidity:** 4.80% **Residual Sugar:** 1.50 gr/lt **Total Extract:** 27 gr/lt  
**Serve at:** 61-64 ° F

**Notes:** Dark ruby-red color, pleasant bouquet of violets and ripe cherries. Full, velvety body with a pleasant hint of wood which elegantly blends into the general impression of this wine.

**UPC 750ML 0 12086 98391 7**



# GIRLAN - WINES FROM ALTO ADIGE

## PINOT NOIR TRATTMANN RISERVA - 100% Pinot Noir

### 'SelectArt'

This Pinot Noir Riserva SELECTART selection, with its characteristic label by the well-known artist Paul Flora, is one of Girlan's top wines. The vineyard locations are ideal and have restrictions on the quantity of grapes – therefore only limited quantities are produced- together with the careful use of specific vinification methods for each variety are both essential prerequisites for a SELECTART wine.

<b>GRAPE VARIETY:</b>	PINOT NERO
<b>VINEYARD:</b>	Mazon
<b>QUANTITY:</b>	8,500 bottles
<b>QUANTITY PER HECTARE:</b>	60 hl/ha
<b>TRAINING SYSTEM:</b>	Pergole
<b>VINIFICATION:</b>	Fermentation in stainless steel tanks. Aged in large wooden casks

**UPC: 750ML 0 12086 00171 0**



## FILADONNA PINOT GRIGIO DOC VALDADIGE - 100% Pinot Grigio

The Filadonna wines are made at Girlan, a tiny village overlooking the Adige River, in full view of the breath-taking Alpine Dolomite Mountains.

### PRODUCTION AREA AND POSITION OF THE VINEYARD:

**Location:** terraced vineyards along the Adige River, near the town of Avio  
**Altitude:** 350 – 400 m (1050 – 1200 ft), with good exposure; pergola training.  
**Soils:** Quaternary Age sedimentary deposits mixed with schists

**HARVEST AND VINIFICATION:** Harvest: ripens early in September, Yield: 70 hl/ha, Vinification: Pinot Grigio has a pinkish color naturally; to avoid the acquiring of color in the wine the must is not left on the skins. Fermentation done at 64° - 68°F. Wine is then stored at 59° - 61°F in special stainless-steel tanks until bottling.

**CHARACTERISTICS:** A dry white wine with a pale yellow color; clean, intense aroma and dry flavor with elegant body and a velvety feel on the palate.  
- **Alcohol:** 12.5 % Vol. - **Acidity:** 5.5 gr/lt - **Cellaring:** 2 to 3 years -

**Serving Suggestions:** excellent as an aperitif, ideal accompaniment to seafood salads, fish and shellfish-based pasta and rice courses; perfect with white meats and boiled or grilled fish and with soufflés.

**Serving Temperature:** 50°-54° F  
**UPC: 750ML 0 12086 92871 0**

