

GARLIDER

Gruner Veltliner

Sub-Appellation: Eisacktal

Region: Alto Adige

Height above sea level: 600 – 650 meters.

Alcohol %: 13

Total acidity: 4.5 g / l

Residual sugar: 1.1 g / l

Plant density per hectare: 6500

Production per hectare: 49 hl

Vinification/Aging: natural yeast 80% in oak vessels
20% stainless steel

Soil type: schist with the presence of quartzite

Cultivation system: guyot

Tasting notes: Grüner Veltliner is a fruity, pleasant fragrant white wine
With a green to light yellow colour and a delicate aroma of flowers and herbs.
Pair well with poignant scented cheeses, cooked or grilled fish dishes,
light meat dishes and can be enjoyed as an aperitif.

Farming Practices: Practicing Organic since 1999

