

GARLIDER

Sylvaner

Sub-Appellation: Eisacktal

Region: Alto Adige

Height above sea level: 600 – 800 meters.

Alcohol %: 13

Total acidity: 5.3 g / l

Residual sugar: 2.4 g / l

Plant density per hectare: 6000-7500

Production per hectare: 49 hl

Vinification/Aging: natural yeast 80% in large acacia and oak vassels
/ 20% stainless steel

Soil type: schist with the presence of quartzite

Cultivation system: guyot

Tasting notes: This Sylvaner is a pleasant fresh white wine.

The colour ranges from pale yellow to greenish.

This wine has a fresh, fruity nose and reminds us of fresh hay.

It has a similar taste to gooseberries and peaches.

Pairs well as an aperitif and fish dishes.

Farming Practices: Practicing Organic since 1999

