

AZIENDA AGRICOLA GARLIDER Sylvaner

In the heart of the breathtaking Isarco Valley in Alto Adige, just south of Bressanone, you'll find the organic family estate of Azienda Agricola Garlider. Winemaker Christian Kerschbaumer and his wife, Veronika, not only care for native regional grapes like Grüner Veltliner, Müller-Thurgau and Sylvaner but also cultivate the only Pinot Nero vines in the valley. For years Christian's father, Alois, sold his high-quality crop to the local cooperative, a common practice for many small growers in this mountainous region. Yet since 2000, the younger generation has inspired nothing less than a vinous revolution here, showing the world how intensely flavored and character-rich Isarco Valley wines can be.



Azienda Agricola Garlider

WINERY: Azienda Agricola Garlider
WINEMAKER: Christian Kerschbaumer

ESTABLISHED: 2000

REGION: ITALY • Alto Adige • Velturno (Feldthurns)

APPELLATION: Vigneti delle Dolomiti / Weinberg Dolomiten IGT

BLEND: 100% Sylvaner

VINEYARDS: Estate vines grow at altitude, between 1,800 and 2,400 feet, on steep slopes. Soils are stony, rich in quartz and granite, with iron-rich clay.

AGE OF VINES: 10-30 years

WINEMAKING: Hand-harvested. Destemmed; cold macerated for three to five hours then pressed. Fermented in temperature-controlled, stainless steel tanks. Aged 50% in an older, 1.2HL cask made of acacia wood; 30% in an older, 1.8HL cask made of oak; and 20% in tank. All casks made by Mittleberger (Bolzano), sourcing French & German wood, chosen to meet the specific needs of each native grape variety. Bottled with light filtration.

TASTING IMPRESSIONS: Aromas of white peach, apricot, green apple, spring herbs, light tropical notes. Medium-bodied, fresh; savory and juicy

PAIRING SUGGESTIONS: As an aperitif; air-dried salami; moderately aged sheep's cheese; summer dishes with fresh herbs



northberkeleyimports.com