## Nals Margreid 'Baronesse' M<u>oscato Giallo Pass</u>ito Alto Adige





REGION: Trentino-Alto Adige APPELLATION: Alto Adige CEPAGE: 100% Muscat

WINEMAKING: Passito style, grapes are dried for a period

before fermenting.

**ALCOHOL BY VOLUME: 0.0%** 

AGING: 20 months stainless steel tanks

## THE STORY

Nals Margreid – a name associated for centuries to wine production and wine culture. A tradition that goes back to 1764, when the Campi estate was built. Nals Winery was founded in 1932 and with the merge of Margreid Winery in 1985, Nals Margreid was established. Our winegrowers' vineyards extend over 14 growing regions from Nals, a little town between Bozen and Meran (Merano), all the way to Margreid in the sunny, southern reaches of our region. Elevation ranging between 800 ft to 2500ft.

The Alps and Dolomites dominate the landscape and define the terroir. To the north, the Alps protect against cold winds & air masses with their heavy precipitation. To the South, a high proportion of Dolomite limestone characterize the diversity, complexity, and salinity of Nals Margreid wines.

## THE ADJECTIVES

**OVERALL:** Explosive & Rich

AROMAS / FLAVORS: Yellow Rose, Candied Fruit, Honeyed

Almond. Jasmine

MOUTHFEEL: Velvety & Viscous

## THE SELLING POINTS

Creme de la Creme Rendition of a Super Style

SUSTAINABILITY: Green Practicing, Sustainable In Practice PAIRINGS: Deep Conversation post Dinner, Over Apricot

Filled Dumplings

