

Nals Margreid

PUNGGL Pinot Grigio

THE FACTS

COUNTRY: Italy

REGION: Trentino-Alto Adige

APPELLATION: Alto Adige

CEPAGE: 100% Pinot Grigio / Gris

WINEMAKING: After the whole grapes have been pressed, the clarified must is fermented for around three weeks in 30 hl wooden barrels

AGING: 3 wks 30hl wooden barrels. 8 MTH on lees

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 on the site of our current winery. Nals Winery was founded in 1932 and with the merge of Margreid Winery in 1985, Nals Margreid was established. Today, 138 wine-growing families cultivate around 160 hectares of vineyards. The geographical features are our most valuable resource and are a constant source of inspiration when creating our wines. With a respectful approach to nature, we harvest grapes that bear the mark of Nals Margreid as they are readied for bottling in a stylised, studied and expressive manner: Alpine freshness. Harmony with the terroir. International.

THE ADJECTIVES

OVERALL: Brilliant pale straw yellow & depth colour

AROMAS / FLAVORS: Apricot Purée, Lychee with undertone of Fresh Thyme

MOUTHFEEL: Rounded in the mouth, deep with good acidity

THE SELLING POINTS

Old Vine. Hillside. High Altitude.

AWARDS: 91pts James Suckling, Opts Gambero Rosso

SUSTAINABILITY: Organic In Practice, Natural Fermentation

PAIRINGS: Leak & Potato Soup, Grilled Lamb Chops with mint drizzle

