

Nals Margreid 'Berg' Pinot Bianco Alto Adige DOC

THE FACTS

COUNTRY: Italy

REGION: Trentino-Alto Adige

APPELLATION: Alto Adige

CEPAGE: 100% Pinot Blanc

WINEMAKING: The grapes are harvested by hand.

Afterwards, the clarified must is fermented for around three weeks in stainless steel tanks. Before being bottled, the young wine is aged on the lees for a further five months.

AGING: On lees for 5 months

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: Savory & Crisp

AROMAS / FLAVORS: Golden Delicious apples, white stone fruit, freshly cut grass, Alpine herbs,

MOUThFEEL: Smooth & Creamy

THE SELLING POINTS

Savory & polished Alto Adige white

SUSTAINABILITY: Organic In Practice, Sustainable In Practice

PAIRINGS: Herb-forward salads, marinated trout or char

