



Angra

NALS MARGREID
— 1932 —

Pinot Noir

TRADITION

Wine varietal

100% Pinot Noir

Denomination

Alto Adige DOC

Altitude

350–450 m

Exposure

South-west

Terroir

The ANGRA Pinot Noir vineyards are situated in the Oltradige. It is a compact and impermeable morainic soil, formed by sediments from the Ice Age.

Climate

The Mediterranean climate is characterised by hot summers and mild winters, as well as the Ora, a warm afternoon wind that comes from Lake Garda to the south.

Vinification

The grapes are harvested by hand. After being carefully destemmed, the must is fermented in stainless steel tanks with gentle maceration. Malolactic fermentation then takes place, before the wine is aged for seven months in 40 hl wooden barrels.

Colour

A not overly intense red with ruby reflections, medium depth

Nose

Raspberry and cherry, with undertones of black pepper

Palate

Full and juicy, with a beautiful freshness and persistent finish

Recommended pairings

Pasta alla genovese, Milanese calf's liver.

Serving temperature

16–18°C

Storage

Store in a cool location at a temperature of 10–13°C, with at least 60% humidity