



# Anticus

NALS MARGREID  
— 1922 —

Merlot · Cabernet Riserva

SELECTION

## Wine varietals

Merlot, Cabernet Sauvignon, Cabernet Franc

## Denomination

Alto Adige DOC

## Altitude

220-350 m

## Exposure

South/south-east

## Terroir

The vineyards are situated in the area surrounding Magrè, at the foot of a gentle slope, at an altitude of between 220 and 350 metres with a southern/south-eastern exposure. The white chalky gravel soils contain well-ventilated humus.

## 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 for the ANTICUS cuvée are harvested by hand. After being carefully destemmed, the must is fermented in stainless steel tanks with gentle pumping over. The wine is then aged in barriques for 18 months and in the bottle for a further year.

## Colour

Developing ruby red, with excellent density

## Nose

Red berries, currants and strawberries at the forefront, with undertones of fresh pepper

## Palate

Dense, elegant, fantastically juicy with flavourful tannins and a hint of spiciness

## Recommended pairings

T-bone steak, entrecôte

## Serving temperature

16-18°C

## Storage

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