



Baron Salvadori

NALS MARGREID
— 1922 —

Chardonnay Riserva

SELECTION

Wine varietal

100% Chardonnay

Denomination

Alto Adige DOC

Altitude

220-350 m

Exposure

South/south-east

Terroir

The vineyards are situated in Magrè, around to the Baron Salvadori estate, on 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 are harvested by hand. After the whole cluster pressing, the must is left to settle at a cooler temperature for 30 hours. Fermentation then takes place in small oak barrels. After malolactic fermentation, the young wine is aged on the fine lees for 12 months and then in the bottle for further two years.

Colour

Bright straw yellow, with golden reflections and a beautiful depth of colour

Nose

Clean notes of Abate pear and kiwi, with an intensely spicy undertone

Palate

Full-bodied, deep and flavourful with a beautiful persistent finish

Recommended pairings

Canederli in broth, Umbrine tartare

Serving temperature

10-12°C

Storage

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