



Galea

NALS MARGREID
— 1932 —

Vernatsch

SELECTION

Wine varietal

100% Schiava

Denomination

Alto Adige DOC

Altitude

250-350 m

Exposure

South/south-east

Terroir

Exposed to the south/south-east, the steep slopes of Santa Maddalena are located close to Bolzano, at an altitude that ranges from 250 to 350 metres above sea level. Between 50 and 80 years old, the vines grow on gravelly, well-ventilated porphyry soil.

Climate

The Mediterranean climate is characterised by very hot summers and mild winters.

Vinification

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

Colour

Pale red with copper highlights, good density

Nose

Red berries, strawberries and raspberries, with spicy and slightly almondy undertones

Palate

Fresh and round in the mouth, with good supporting acidity, juicy with a persistent finish

Recommended pairings

Shashlik kebab, beef stew

Serving temperature

14-16°C

Storage

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