



Gennen

NALS MARGREID
1932

Sauvignon

SELECTION

Wine varietal

100% Sauvignon Blanc

Denomination

Alto Adige DOC

Altitude

330-400 m

Exposure

East

Terroir

Exposed to the east/south-east, these vines can be found in Nalles, between 330 and 400 metres above sea level. The ground is a 150-metre deep alluvial fan, carved out by the Sirmian and Nalles stream, consisting of 80% limestone gravel and 20% porphyry rubble.

Climate

From continental to sub-Mediterranean, the climate is characterised by warm days and cool nights.

Vinification

The grapes are harvested by hand. Afterwards, the clarified must is fermented at a low temperature for around three weeks in stainless steel tanks. The young wine is aged on the lees for a further seven months.

Colour

Golden straw yellow, good depth of colour

Nose

White-flesh nectarine, chinotto, aromas of elderflower and a beautiful profile of aromatic herbs

Palate

Fresh, taut and tangy with a persistent finish

Recommended pairings

Prawn and gorgonzola risotto, ricotta tortelloni with sage butter

Serving temperature

10-12°C

Storage

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