



Gries

NALS MARGREID
— 1932 —

Lagrein Riserva

SELECTION

Wine varietal

100% Lagrein

Denomination

Alto Adige DOC

Altitude

250 m

Exposure

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Terroir

The vines are located in Gries, on the outskirts of Bolzano, at 250 metres above sea level. The sandy alluvial soils, situated within the heat-retaining Bolzano basin, are marked by porphyry

Climate

The Mediterranean climate is characterised by the warmth of the south and very hot summers.

Vinification

The GRIES Lagrein Riserva grapes 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 12 months and in the bottle for a further year.

Colour

Intense ruby red with good density

Nose

Maraschino cherry, with juniper at the forefront and undertones of spice and undergrowth

Palate

Superbly delicate, very fresh and elegant, juicy with a beautifully persistent finish

Recommended pairing

Guinea fowl with mustard, tournedos Rossini

Serving temperature

16-18°C

Storage

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