



# Hill

NALS MARGREID  
— 1932 —

## Pinot Grigio

TRADITION

### Wine varietal

100% Pinot Grigio

### Denomination

Alto Adige DOC

### Altitude

220-250 m

### Exposure

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### Terroir

The HILL Pinot Grigio vineyards stretch out across a 50-metre-tall hill to the south of Magrè. The terrain is a stratification of grey clay sand with a high clay content

### 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.

### Vinificationp

The grapes are harvested by hand. Afterwards, the clarified must is fermented for around three weeks in stainless steel tanks. Before being bottled, the young wine is aged on the lees for a further five months.

### Colour

Pale straw yellow, beautiful depth of colour

### Nose

Clean notes of dried apricot, pink grapefruit and thyme with a distinct mineral-rich undertone

### Palate

Close-knit and well-orchestrated, with well-defined supporting acidity and a mineral encore

### Recommended pairings

Whipped salt cod, sardines in saor

### Serving temperature

10-12°C

### Storage

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