



Kalk

NALS MARGREID
— 1932 —

Chardonnay

TRADITION

Wine varietal

100% Chardonnay

Denomination

Alto Adige DOC

Altitude

220-350 m

Exposure

South/south-east

Terroir

The KALK Chardonnay vineyards are located in Magrè, on a gentle slope. Those white chalky gravel soils have a high content of 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. 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

Straw yellow, with a good depth of colour

Nose

Fresh notes of pineapple and passion fruit with undertones of fresh sage

Palate

Dense with a beautiful crispness and tanginess, and supporting acidity that caresses the mouth

Recommended pairings

Pad Thai, speck spätzle

Serving temperature

10-12°C

Storage

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