



Levad

NALS MARGREID
— 1922 —

Merlot

SELECTION

Wine varietal

Merlot

Denomination

Alto Adige DOC

Altitude

220-350 m

Exposure

South/south-east

Terroir

The vineyards are situated in the area surrounding Magrè, at the foot of a gentle slope and at an altitude of between 220 and 350 metres with a southern/south-eastern exposure. The 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 LEVAD Merlot 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

Developing ruby red, with golden reflections and excellent density

Nose

Very clean notes of maraschino cherries with undertones of spice and liquorice

Palate

Deep, slightly salty, with crunchy tannins and a beautiful persistent finish

Recommended pairings

Venison with polenta, beef and Barolo stew

Serving temperature

16-18°C

Storage

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