



Lyra

NALS MARGREID
— 1932 —

Gewürztraminer

SELECTION

Wine varietal

100% Gewürztraminer

Denomination

Alto Adige DOC

Altitude

350–550 m

Exposure

South-east

Terroir

The vineyards are located in the Bassa Atesina, between 350 and 550 metres above sea level and with exposure to the south-east. The ground consists of chalky soils with clay gravel, at the foot of Monte Roen.

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 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

Bright golden yellow, with a beautiful depth of colour

Nose

Rich and multi-faceted, with notes of chinotto, lychee and a hint of rosemary

Palate

Well-rounded in the mouth, crisp and flavourful with a beautifully persistent finish

Recommended pairings

Chicken curry, shellfish tempura (or Venetian moeche crabs, in season)

Serving temperature

10–12°C

Storage

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