



Magred

NALS MARGREID
— 1932 —

Chardonnay

SELECTION

Wine varietal

100% Chardonnay

Denomination

Alto Adige DOC

Altitude

220-350 m

Exposure

South/south-east

Terroir

The vineyards are situated in 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 grapes are harvested by hand. The clarified must is fermented for around three weeks in 30 hl wooden barrels, after which the young wine is aged on the lees for a further eight months.

Colour

Intense straw yellow, with a beautiful depth of colour

Nose

Very clean notes of pineapple, melon and passion fruit, with beautiful undertones of aromatic herbs

Palate

Fresh, rich, with a beautiful velvety texture and persistent finish

Recommended pairings

Spaghetti with clams, swordfish tortelli

Serving temperature

10-12°C

Storage

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