



Mantele

NALS MARGREID
— 1932 —

Sauvignon

SELECTION

Wine varietal

100% Sauvignon Blanc

Denomination

Alto Adige DOC

Altitude

330–400 m

Exposure

East/south-east

Terroir

Exposed to the east/south-east, these vines can be found in Nalles at between 330 and 400 metres above sea level. The soil is a 150-metre deep alluvial fan, carved out by the Sirmian and Nalles stream, consisting of 70% limestone gravel and 30% porphyry rubble.

Climate

From continental to sub-Mediterranean, the climate is characterised by warm days and cool nights, with sudden changes in temperature of up to 20 degrees caused by the the winds known as Venti di Caduta.

Vinification

The grapes are harvested by hand. After a brief period of pre-fermentation maceration, the clarified must is fermented for around three weeks in 12 and 30 hl wooden barrels, after which the new wine is aged on the lees for a further eight months.

Colour

Intense straw yellow, with a beautiful depth of colour

Nose

Notes of grass clippings and citrus, lemon peel, aromatic herbs

Palate

Crisp in the mouth, taut, saline with a persistent finish

Recommended pairings

Squash risotto, pesto pasta

Serving temperature

10–12°C

Storage

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