



# Penon

NALS MARGREID  
— 1932 —

Pinot Bianco

SELECTION

## Wine varietal

100% Pinot Bianco

## Denomination

Alto Adige DOC

## Altitude

500–600 m

## Exposure

East/south-east

## Terroir

Penon is situated above Magrè, between 500 and 600 metres above sea level, with exposure to the east/south-east. The soil consists exclusively of limestone gravel with a high percentage of humus.

## Climate

The Mediterranean climate, along with cool winds known as Venti di Caduta, allows for a longer period of growth and a late harvest in mid-October.

## 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, in 30 hl oak barrels.

## Colour

Straw yellow, with a beautiful depth of colour

## Nose

Fresh notes of Golden Delicious apple and kiwi, with hints of aromatic herbs and hawthorn in the finish

## Palate

Close-knit, with excellent crispness and tanginess, and supporting acidity that caresses the mouth

## Recommended pairings

Spicy beef, cold noodle salads

## Serving temperature

10–12°C

## Storage

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