



Pfeffersburger

NALS MARGREID
— 1932 —

Edelvernatsch

TRADITION

Wine varietal

100% Schiava

Denomination

Alto Adige DOC

Altitude

250-350 m

Exposure

South/south-east

Terroir

The steep slopes of Santa Maddalena, where PFEFFERSBURGER Schiava is grown, are located close to Bolzano. The vines are firmly rooted in gravelly, well-ventilated porphyry soil.

Climate

The Mediterranean climate is characterised by very hot summers and mild winters.

Vinification

The grapes are harvested by hand. After being carefully destemmed, the must is fermented in stainless steel tanks with gentle pumping over. Malolactic fermentation then takes place, before the wine is aged for seven months in 80 hl wooden barrels.

Colour

Pale red with copper highlights, good depth of colour

Nose

Fresh notes of undergrowth, blackberry, blueberry and pepper leaf

Palate

Fresh, juicy, full-bodied with a touch of almond in the finish

Recommended pairings

South Tyrolean hash of meat, potatoes and onions, venison stew

Serving temperature

14-16°C

Storage

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