



# Pitzon

NALS MARGREID  
— 1922 —

Riesling

SELECTION

## Wine varietal

100% Riesling

## Denomination of origin

Alto Adige DOC

## Altitude

500-750 m

## Exposure

East/south-east

## Terroir

PITZON Riesling is grown above Nalles, in the Adige Valley and at an altitude of 500 metres. The soil on the right bank of the Adige is characterised by porphyry and limestone.

## Climate

From continental to sub-Mediterranean, the climate is characterised by warm days and cool nights.

## 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 remarkable depth of colour

## Nose

Notes of persimmon, kiwi and beautiful undertones of freshly cut grass

## Palate

Close-knit, fresh and zesty with a beautifully persistent finish

## Recommended pairings

Crab cake or lobster roll, artichoke or castraure risotto

## Serving temperature

10-12°C

## Storage

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