



Punggl

NALS MARGREID
— 1932 —

Pinot Grigio

SELECTION

Wine varietal

100% Pinot Grigio

Denomination

Alto Adige DOC

Altitude

220-250 m

Exposure

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Terroir

The hill, called a Punggl in the local dialect, is only 50 metres high and extends to the south of Magrè. It sits at between 220 and 250 metres above sea level. The soil is a stratification of grey clay sand with a high clay content.

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. After the whole grapes have been pressed, the clarified must is fermented for around three weeks in 30 hl wooden barrels. Afterwards, the young wine is aged on the lees for a further eight months.

Colour

Brilliant pale straw yellow, with a beautiful depth of colour

Nose

Subtle notes of apricot purée, lychee and a slight undertone of fresh thyme

Palate

Rounded in the mouth, deep with good supporting acidity and beautifully flavourful

Recommended pairings

Stuffed vine leaves and souvlaki

Serving temperature

10-12°C

Storage

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