



Rieser

NALS MARGREID
— 1932 —

Santa Maddalena

TRADITION

Wine varietals

90% Schiava, 10% Lagrein

Denomination

Alto Adige DOC

Altitude

250-350 m

Exposure

South/south-east

Terroir

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

Red berries, currant and raspberry, with a floral profile in the finish

Palate

Full-bodied and fresh, with flavourful tannins and a persistent finish

Recommended pairings

Roast veal, offal with potatoes.

Serving temperature

14-16°C

Storage

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