



# Rosé Cuvée

NALS MARGREID  
1932

Merlot, Pinot Noir and Lagrein

TRADITION

## Wine varietals

Merlot, Pinot Noir, Lagrein

## Denomination

IGT - Dolomiti

## Altitude

280-400 m

## Terroir

The three grape varieties grow partly in deep limestone gravel soils with a high volume of humus, and partly on sandy alluvial soils of fluvial origin, permeated by porphyry.

## 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 this, following a brief period of pre-fermentation maceration, the pressed must is fermented for around three weeks in stainless steel tanks. Before being bottled, the young wine is aged on the lees for a further five months.

## Colour

Intense cherry red, with an excellent depth of colour

## Nose

Notes of undergrowth, strawberry and cherry with an almond note in the finish

## Palate

Fresh, intense, with optimum levels of acidity and a return of the almond note in the finish

## Recommended pairings

Cold fish appetisers, anchovy meatballs

## Serving temperature

10-12°C

## Storage

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