



# Sand

NALS MARGREID  
— 1932 —

Lagrein

TRADITION

## Wine varietal

100% Lagrein

## Denomination

Alto Adige DOC

## Altitude

250 m

## Exposure

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## Terroir

The SAND Lagrein vines are located in Gries, on the outskirts of Bolzano. The sandy alluvial soils, situated within the heat-retaining Bolzano basin, are marked by porphyry.

## Climate

The Mediterranean climate is characterised by the warmth typical of the south and very hot summers.

## 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 40 hl wooden barrels.

## Colour

Thick ruby red, with beautiful depth

## Nose

Maraschino cherry and blackberry, pepper leaf and aromas of liquorice in the finish

## Palate

Dense and fresh, with full-flavoured tannins and a return of balsamic undertones

## Recommended pairings

Roast lamb with potatoes, friccò all'eugubina (an Umbrian chicken dish)

## Serving temperature

16-18°C

## Storage

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