



Stein

NALS MARGREID
— 1932 —

Sauvignon

TRADITION

Wine varietal

100% Sauvignon Blanc

Denomination

Alto Adige DOC

Altitude

330–400 m

Exposure

East/south-east

Terroir

The STEIN Sauvignon vines are situated in Nalles, in a 150-metre-deep alluvial fan carved out by the Sirmian and Nalles stream.

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 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

Light straw yellow with greenish hues and good depth of colour

Nose

Predominant notes of aromatic herbs and citrus, with chinotto, lychee and elderflower

Palate

Full-bodied, with beautiful crispness and tanginess, and supporting acidity that caresses the mouth

Recommended pairings

Chicken with paprika, spicy Szechuan soup

Serving temperature

10–12°C

Storage

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