

# Sirmian

NALS MARGREID  
— 1932 —

Pinot Bianco 2014

PRIVATE RARITIES

2013 was a cool year. After a late harvest in late October, the Pinot Bianco grapes were gently pressed before fermentation, partly in large oak barrels (12-30hl), partly in steel barrels, where SIRMIAN Pinot Bianco was aged on the lees for 8 months.

The historic winegrowing area of Sirmian, on the slopes of Nalles, is characterised by soils with a great mineral variety (morainic soils with porphyry, marble, gneiss, mica and limestone). Together with our vines, which are between 30 and 70 years old, the cool summers and mild autumnal months of the Alpine climate allow for a late harvest at the end of October.

SIRMIAN Pinot Bianco features a complex aromatic bouquet, which releases notes of apple, citrus and ripe pineapple in the glass. Thanks to the variety and quality of primitive rocks in the soil, it seduces with its extraordinary minerality, incredible fullness, touch of elegance, bold acidity, and a persuasive fresh and racy finish. An excellent Pinot Bianco that pairs perfectly with various appetisers, as well as fish and pasta dishes.

