



Yura

NALS MARGREID
1932

Pinot Noir Riserva

SELECTION

Wine varietal

100% Pinot Noir

Denomination

Alto Adige DOC

Altitude

350-450 m

Exposure

South-west

Terroir

The vines are situated in the Oltradige, at an altitude of between 350 and 450 metres, with exposure to the south-west. The ground is made up of a compact and impermeable morainic soil, formed by sediments from the Ice Age that are rich in limestone, clay and minerals.

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 in the south.

Vinification

The YURA Pinot Noir Riserva grapes are harvested by hand. After being carefully destemmed, the must is fermented in stainless steel tanks with gentle pumping over. The wine is then aged in barriques for 12 months.

Colour

Bright ruby red, with good density

Nose

Undergrowth, currants, raspberries and strawberries, with undertones of aromatic herbs

Palate

Clean, tight and elegant, with full-flavoured tannins and excellent freshness

Recommended pairings

Chateaubriand with Béarnaise sauce, Beef Wellington

Serving temperature

16-18°C

Storage

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