

South Tyrol

Winegrowing area:

South Tyrol's eventful geological history generated an enormous variety of soil types over a very small area and made the vastly diverse wines produced by the Nals Margreid Winery possible in the first place. The vines take root in the soils that are right for them, which are chalky scree, porphyritic soils and moraines –primary rock soils from the bedrock of marble, gneiss and mica. The variety of the soils is also reflected in the vast range of grapes.

Nals Margreid Vineyard:

This area covers 5,400 hectares in South Tyrol, where Italy's northernmost winegrowing region meets the Alps and the Dolomites and grapes have been pressed for thousands of years.

Grapevines dominate the landscape and are part of culture and everyday life. A culture and tradition that the Nals Margreid Vineyard, with its 150 hectares, has continued in its present form since 1932. Its vineyards are spread over 13 areas along the South Tyrolean wine route, from the northern Nals to the southern Margreid. Between 200 and 900 metres above sea level, protected by the Alpine arc in the north and indulged by Mediterranean influences from the south, nature creates ideal conditions for the high quality of the grapes with 1,800 hours of sunshine a year and big temperature differences between day and night. Truly sumptuous wines are the result.

Wine recommendations:

2017 Pinot Bianco D.O.C	0.2L/0.75L	11.00/35.00
2016 Galea Vernatsch D.O.C.	0.2L/0.75L	12.00/40.00

Typical regional dishes:

Veal tartare with mustard mayonnaise with Schüttelbrot (a South Tyrol crispbread) and pumpkin seed oil	18.00
Filleted and pan-fried quail with grapes and herby pasta	28.00
Flatfish recommendation with grilled courgettes, risone pasta, shrimps and a fish jus	(market price)