

# Nals Margreid 'Baronesse' Moscato Giallo Passito A

## THE FACTS

COUNTRY: Italy

REGION: Trentino-Alto Adige

APPELLATION: Alto Adige

CEPAGE: 100% Muscat

WINEMAKING: The grapes are initially harvested by hand in small crates, and then dried for five months in the drying lofts on the Baron Salvadori estate. Once the grapes are more concentrated, they are then gently pressed and fermented in small oak barrels. The young wine is then aged on the fine lees for 12 months and in the bottle for further 6 months.

ALCOHOL BY VOLUME: 0.0%

AGING: On the fine lees for 12 months



## THE STORY

Nals Margreid – a name associated for centuries to wine production and wine culture. A tradition that goes back to 1764, when the Campi estate was built. Nals Winery was founded in 1932 and with the merge of Margreid Winery in 1985, Nals Margreid was established. Our winegrowers' vineyards extend over 14 growing regions from Nals, a little town between Bozen and Meran (Merano), all the way to Margreid in the sunny, southern reaches of our region. Elevation ranging between 800 ft to 2500ft.

The Alps and Dolomites dominate the landscape and define the terroir. To the north, the Alps protect against cold winds & air masses with their heavy precipitation. To the South, a high proportion of Dolomite limestone characterize the diversity, complexity, and salinity of Nals Margreid wines.

## THE ADJECTIVES

OVERALL: Explosive & Rich

AROMAS / FLAVORS: Yellow Rose, Candied Fruit, Honeyed Almond, Jasmine

MOUTHFEEL: Velvety & Viscous

## THE SELLING POINTS

Creme de la Creme Rendition of a Super Style

AWARDS: 94pts Vinous

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: Deep Conversation post Dinner, Over Apricot Filled Dumplings

