

Nals Margreid Sciava Galea 2015

Price: \$20.00 Case Price: \$18.00 ea

Color:	Red
Body/Type:	Light Bodied
Style:	Traditional
Size:	Bottle, 750 ml
Winery:	Nals Margreid
Grapes:	Schiava
Serve At:	50°-54° F
Region:	Italy > Alto Adige > Sudtirolo

Schiava is a light-bodied red wine with aromas of ripe, candied red fruit. The wine is delicate and light in color, dry with subtle flavors. Made using natural methods to reflect the character of the soil and fruit.

Nals Margreid is a cooperative of about 100 small growers located in the Alto Adige region of Northern Italy. The cooperative was formed in 1985 by the merging of The Cellars Nalles (established in 1932) and Magre-Ni Clara (established in 1954) – two well-respected entities, both steeped in tradition. While cooperatives are typical in the Alto Adige (where parcels are often small and at high altitudes in mountainous terrain) their goal in joining forces was to unite some of the best wine growers from the Strada del Vino (wine road) of Alto Adige into something of a “dream team”. Today, 140 growers cultivate a wide range of local varieties in over 150 hectares of vineyards for the Nals Margreid Cellar.

The vineyards of Nals Margreid are positioned between 200 and 900 meters above sea level, stretching from Nalles in the north to Magrè in the south. These locations benefit from both the climactic-barrier protection of the Alps to the North, and the warmth of the Mediterranean influences from the South. Soils are made up of gravel subsoil on the slopes of the mountains, and alluvial soil on the valley floor. Fold in primitive rock such as granite, slate, limestone, gneiss and porphyry and you've got ideal conditions for the growing of premium grapes, and ultimately the production of world-class wines.

The growers of Nals Margreid use natural methods wherever possible. Parasites and diseases are avoided through ecological means. Vines are trained using the classic pergola trellis, or by using the more modern, lower-yielding Guyot method.

Winemaker Harald Schraffl oversees the seamless blending of the fruits of a wide variety of vineyards, soils, vines and microclimates in their small winery. Schraffl's vinification philosophy is dominated by the importance of preserving the characteristics that the soils and grape varieties impart to the wines. In addition to the blends, Nals Margreid bottles a handful of vineyard-designate wines from tiny, yet exceptional parcels. Earnest and genuine, these wines reflect the character and attributes of the various Alto Adige sub-zones.

The Trentino-Alto Adige/Sudtirolo area is an autonomous region located in north-east Italy producing wine in the two provinces of Trentino and South Tyrol. This Italian wine region is noted for the distinct German and Austrian influences on the wine industry due to the region's long history under the rule of Austria-Hungary and Holy Roman Empires. Because of its unique history and location within the southern Alps and Dolomites, the Trentino-Alto Adige/Sudtirolo grows a wide range of grape varieties that are unusually not seen in other parts of Italy. These include Muller-Thurgau, Schiava, Lagrein, Sylvaner, Riesling (known locally as Riesling Renano) and Gewurztraminer (known locally as Traminer Aromatico).

TRADITIONAL



Tasting Notes