

# NAMA



Vintage  
2020

Denomination  
*Alto Adige DOC*

Wine varietal  
*100% Chardonnay*

Terroir  
*Magrè, gentle slope at an altitude of between 300 and 400 meters.  
Exposure: southern/south-eastern.  
Soil: white chalky gravel, with well-ventilated humus content.*

Climate  
*Mediterranean climate; hot summers and mild winters; warm afternoon winds; sudden changes in temperature of up to 20 degrees caused by downwind.*

Vinification  
*Selective hand harvesting. Fermentation and aging in small oak barrels for 18 months.  
Assemblage, then 9 months aging in stainless steel tanks, 1 year bottle aging.*

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

Serving temperature  
*10-12 °C*

*Where eagles dare to fly. Ambition is aspiration.  
The immense desire to stand out and distinguish oneself.  
The wish to say something that no-one has heard of, and in the best suitable manner.  
This is how NAMA was conceived, Nals Margreid's finest creation and our desire  
to reveal its soul. NAMA is the ambitious expression of our talent and vocation:  
our dream to create a unique Chardonnay from this peculiar terroir.*