



Castel Sallegg



Marei

Alto Adige Chardonnay, DOC 2020



Deep golden yellow, exotic aromas, mineral notes of flint, creamy, powerful and a long finish.

The Chardonnay MAREI stands for stylish opulence. With yellow peach, ripe mango, citrus aromas, and a hint of vanilla and delicately roasted hazelnuts, the complexity of the wine is heralded in the bouquet. Extract and acidity are elegantly balanced. The mouthfeel is round, with velvety fruit and well-integrated tannins. A full-bodied, complex Chardonnay with good minerality and a long finish.

Manual harvest and selection of the grapes from the historic vineyards with the oldest vines. Gentle pressing and pre-clarification by sedimentation. Fermentation under controlled temperature in stainless steel tanks (50%) and in French tonneau/barrisques (50%) with malolactic fermentation (100%). After ageing on the fine lees for 12 months, bottling and a further 6 months of ageing in the bottle.



100% Chardonnay



5 years



Caldaro, Seehof: 230 m above sea-level, medium-heavy, humus-rich sandy clay soil on calcareous gravel in the immediate vicinity of Lake Caldaro



Ideal as an aperitif or with vitello tonnato, seafood, spicy mussels and fish dishes, light grilled meats.



Alcohol 14% by vol.
Acidity 6 g/l
Residual sugar 0.9 g/l



10 – 12°C



Vintage 2020: James Suckling (93)



Bottle sizes: 750 ml / 1500 ml

Marei: A reminder of Maria Raineria Princess of Campofranco (1872 – 1936), the daughter of Archduke Heinrich and Leopoldine Hofmann. She rebuilt Sallegg Castle in 1898.

Castel Sallegg Winery

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Nobility obliges, pleasure beguiles.

Owned by the Counts of Kuenburg since 1851, the Castel Sallegg Winery includes three historic vineyards in Caldaro – Leisenhof, Preyhof and Seehof – each with its own distinctive terroir. The wine range comprises the three lines Nobilis, Serenis and Imperialis.