



ALOIS LAGEDER

ALOIS LAGEDER CHARDONNAY ALTO ADIGE DOC



PRODUCER PROFILE

Winery Owner(s):
The Lageder Family
Winemaker:
Jo Pfisterer & Paola Tenaglia
Winery Founded:
1823
Region:
Trentino-alto adige

WINE STORY

The Chardonnay grape variety was introduced to Alto Adige by Archduke John around 1835 and later promoted by the founder of Italy's first school of enology. Originally known as Yellow Pinot Bianco, the variety became popular in Alto Adige in the 1980s. The grapes come from sites around Cortaccia, Magrè, Pochi, and Salorno that have the chalky gravel soils that are ideal for growing Chardonnay.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of Cortaccia, Magrè, Pochi, and Salorno (province of Bolzano)
ELEVATION:	230-500 meters
SOILS:	Rocky and sandy with significant limestone content
TRAINING SYSTEM:	Pergola and Guyot
FARMING PRACTICES:	Sustainable viticulture (mid-term goal: conversion to organic)
AGE OF VINES:	8-74 years (planted 1944-2010)
YIELD:	
GRAPES:	Chardonnay
TYPE OF YEAST:	Both native and selected
POST-FERMENTATION PROCEDURES:	Part held on the fermentation lees until Christmas; the rest stored outside in naturally cold temperatures; minimal, if any, bâtonnage
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Partial, depending on the vintage
FILTRATION:	If necessary, fined with bentonite and filtered
AGING CONTAINER:	Stainless-steel and concrete tanks
AGING TIME:	4-6 months
BOTTLE AGING TIME:	2-3 months
PRODUCTION:	187,000 bottles in 2017
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	12.5% (2017)	TOTAL ACIDITY:	5 g/l (2017)
RESIDUAL SUGAR:	1 g/l (2017)	EXTRACT:	21 g/l (2017)