



ALOIS LAGEDER

ALOIS LAGEDER "FORRÁ" MANZONI BIANCO VIGNETI DELLE DOLOMITI IGT



PRODUCER PROFILE

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

WINE STORY

In the 1930s Manzoni Bianco was created by Prof. Luigi Manzoni, director of the renowned Conegliano Research Center, by crossing Riesling and Pinot Bianco. Its characteristics include loose-berried clusters, thick skins, high acid levels, and lower concentrations of sugar. Those features make Manzoni Bianco attractive for Alto Adige given today's increasingly extreme weather patterns. Lageder accentuates its flavor profile by leaving the grape juice in contact with the skins for several days.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of Magrè and Pochi (province of Bolzano)
ELEVATION:	350-450 meters
SOILS:	Sandy Dolomite chalk
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Demeter-certified biodynamic
AGE OF VINES:	9 years (planted 2009)
YIELD:	
GRAPES:	100% Manzoni Bianco
TYPE OF YEAST:	Ambient
POST-FERMENTATION PROCEDURES:	Partly held on fermentation lees until May; sulfur added as late as possible
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	If necessary, fined with bentonite; filtered gently through pure cellulose
AGING CONTAINER:	Stainless-steel tanks, barriques, and larger (500- to 2,500-liter) wooden casks
AGING TIME:	15 months
BOTTLE AGING TIME:	2-6 months
PRODUCTION:	6,000 bottles in 2016
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13% (2016)	TOTAL ACIDITY:	6 g/l (2016)
RESIDUAL SUGAR:		EXTRACT:	