



ALOIS LAGEDER

## ALOIS LAGEDER "GAUN" CHARDONNAY 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

The name Gaun dates back to the 17th century and the family of the Barons Gaun, the first owners of the Löwengang estate. In 1934, when Alois III saw the excellent results produced by the Chardonnay grape variety in the dolomitic limestone soil on the Magrè talus cone, he decided to purchase Löwengang. 150 years ago, Chardonnay and other international grape varieties were planted there.

First produced with the 2009 vintage, Gaun is made from Chardonnay from various vineyard sites in the area surrounding Magrè, all of which are grown in soils with high levels of dolomitic limestone. The winery vinifies the vineyard components separately using low intervention techniques and finalizes a blend that conveys the personality and potential of the Chardonnay grape in Alto Adige.

### VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Magrè
ELEVATION:	
SOILS:	Sandy and gravelly with limestone components
TRAINING SYSTEM:	Pergola & Guyot
FARMING PRACTICES:	Organic and Demeter certified Biodynamic
AGE OF VINES:	10 - 43 years
YIELD:	Approximately 8,000 kg/ha
GRAPES:	Chardonnay 100%
TYPE OF YEAST:	Native yeasts
POST-FERMENTATION PROCEDURES:	Lees contact for 8 months followed by 2 months on the fine lees
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes with cellulose sheet filter
AGING CONTAINER:	Large oak casks & stainless steel tanks
AGING TIME:	10 months
BOTTLE AGING TIME:	Minimum 3 months
PRODUCTION:	29,000 bottles
VEGAN:	Yes

### TECHNICAL DATA

ALCOHOL:	12%	TOTAL ACIDITY:	5.4
RESIDUAL SUGAR:	0.4 g/L	EXTRACT:	N/A