



ALOIS LAGEDER

## ALOIS LAGEDER "GAUN" CHARDONNAY VIGNETI DELLE DOLOMITI IGT



### PRODUCER PROFILE

Winery Owner(s):

The Lageder Family

Winemaker:

Jo Pfisterer & Paola Tenaglia &

Marion Pedron

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.

### VINEYARDS & VINIFICATION

|                          |   |
|--------------------------|---|
| VINEYARD LOCATION:       | Magrè   |
| ELEVATION:               | 230 - 250 m.a.s.l.                                  |
| SOILS:                   | Sandy and gravelly with limestone components        |
| TRAINING SYSTEM:         | Guyot   |
| FARMING PRACTICES:       | Certified Organic                                   |
| AGE OF VINES:            | 20 years  |
| YIELD:                   | Approximately 8,000 kg/ha                           |
| GRAPES:                  | Chardonnay 100%                                     |
| TYPE OF YEAST:           | Native yeasts                                       |
| FERMENTATION:            | 8% skin contact and 34% whole cluster               |
| SECOND FERMENTATION:     | N/A   |
| MALOLACTIC FERMENTATION: | 1/3 of the wine sees malolactic while in large cask |
| FILTRATION:              | Yes with cellulose sheet filter                     |
| AGING CONTAINER:         | Large oak casks & stainless steel tanks             |
| AGING TIME:              | 9 months  |
| BOTTLE AGING TIME:       | Minimum 3 months                                    |
| PRODUCTION:              | 29,000 bottles                                      |
| VEGAN:                   | Yes   |

### TECHNICAL DATA

|                 |         |                |     |
|-----------------|---------|----------------|-----|
| ALCOHOL:        | 11.5    | TOTAL ACIDITY: | 4.7 |
| RESIDUAL SUGAR: | 0.4 g/L | EXTRACT:       | N/A |