



ALOIS LAGEDER

ALOIS LAGEDER LAGREIN ALTO ADIGE DOC



PRODUCER PROFILE

Winery Owner(s):

The Lageder Family

Winemaker:

Jo Pfisterer & Paola Tenaglia &

Marion Pedron

Winery Founded:

1823

Region:

Trentino-alto adige

WINE STORY

Lagrein is the result of a natural crossing of Trentino's Teroldego and another native grape variety and is a relative of Syrah. It was first mentioned in association with Alto Adige in a historical document dated 1370 and has become an icon of winegrowing in Alto Adige. Lagrein flourishes in warmer sites in the Adige River valley around Bolzano where the soils are high in sand content, gravel, and porphyry.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	In the Bolzano area and in the area of Magrè and Ora
ELEVATION:	230-330 meters
SOILS:	Deep, sandy alluvial soils with significant limestone
TRAINING SYSTEM:	Mostly pergola; Guyot for some more recent plantings
FARMING PRACTICES:	Sustainable viticulture (mid-term goal: conversion to organic)
AGE OF VINES:	19-54 years (planted 1964-1999)
YIELD:	
GRAPES:	100% Lagrein
TYPE OF YEAST:	Both native and selected
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, mainly in concrete tanks
FILTRATION:	Yes; if possible, only coarse filtration
AGING CONTAINER:	Concrete tanks
AGING TIME:	18 months
BOTTLE AGING TIME:	2-3 months
PRODUCTION:	45,000 bottles in 2016
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	12.5% (2016)	TOTAL ACIDITY:	6 g/l (2016)
RESIDUAL SUGAR:		EXTRACT:	30 g/l (2016)