



ALOIS LAGEDER

ALOIS LAGEDER "MIMUÈT" PINOT NOIR 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 Mimùèt comes from the Latin expression meaning 'to my taste'. Convinced that Alto Adige offers the best conditions for Pinot Noir, Lageder devotes special attention to this grape variety with the objective of producing wines with precision, lightness and a delicate structure. To do that, they experiment with cooler sites and focus on optimum timing for the grape harvest so that the grapes are still crisp and lively. That ensures the Alois Lageder Mimùèt Pinot Noir has the requisite freshness and liveliness. Demeter Certified Biodynamic

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Appiano, Cortaccia and Pochi
ELEVATION:	370 - 520 meters a.s.l.
SOILS:	loamy upper soil; dolomitic limestone
TRAINING SYSTEM:	
FARMING PRACTICES:	Demeter Certified Biodynamic
AGE OF VINES:	17 - 42 years
YIELD:	
GRAPES:	100% Pinot Noir
TYPE OF YEAST:	Indigenous yeast
FERMENTATION:	
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	
FILTRATION:	
AGING CONTAINER:	Large oak cask
AGING TIME:	12 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	41,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	12%	TOTAL ACIDITY:	5
RESIDUAL SUGAR:	.1 g/L	EXTRACT:	