



ALOIS LAGEDER

ALOIS LAGEDER "MISTO MARE" VIGNETI DELLE DOLOMITI IGT BIANCO



PRODUCER PROFILE

Winery Owner(s):

The Lageder Family

Winemaker:

Jo Pfisterer & Paola Tenaglia &

Marion Pedron

Winery Founded:

1823

Region:

Trentino-alto adige

WINE STORY

Inspired by the diversity of the Dolomites, Misto Mare blends grapes from sustainable and biodynamically farmed vineyards of our vintner partners that are in conversion. This wine unites over 14 grape varieties from new partners, including white and red grapes sourced from various regions of Alto Adige, showcasing a range of altitudes and soils. The combination of different grape varieties reveals a captivating complexity. The name Misto Mare originates from the fact that Alto Adige was once covered by a vast ocean (*Mare*) 200 million years ago, while *Misto* translates to mixed, signifying the blend of multiple grapes. The label was created by acclaimed Finnish artist, Klaus Haapaniemi, who is celebrated for his imaginative and intricate illustrations.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Alto Adige
ELEVATION:	210 meters to 740 meters a.s.l.
SOILS:	Volcanic and calcareous origin
TRAINING SYSTEM:	Guyot and Pergola
FARMING PRACTICES:	conversion to organic or biodynamic
AGE OF VINES:	3-80 year old vines
YIELD:	6000 kg/ha
GRAPES:	14 red and white grapes (autochthonous & international)
TYPE OF YEAST:	natural yeast
FERMENTATION:	Partial Whole cluster fermentation
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Partial Malolactic fermentation
FILTRATION:	Crossflow filtration
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	50% aged on the lees from 3 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	26,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	12%	TOTAL ACIDITY:	4.5% g/l
RESIDUAL SUGAR:	0.5 g/l	EXTRACT:	20 g/l