



ALOIS LAGEDER

## ALOIS LAGEDER PINOT NOIR ALTO ADIGE DOC



### PRODUCER PROFILE

Winery Owner(s):  
The Lageder Family  
Winemaker:  
Jo Pfisterer & Paola Tenaglia  
Winery Founded:  
1823  
Region:  
Trentino-alto adige

### WINE STORY

Alto Adige is one of the few winegrowing areas of Italy with optimum conditions for Pinot Noir or Pinot Nero, which is why it is today one of the main local red wines. Pinot Noir prefers cool, well-ventilated sites and calcareous gravel soils with a high loam content. The Lageder Pinot Noir comes from selected sites in Appiano, Cortaccia, and Pochi and offers a combination of finesse and body.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Communes of Appiano and Pochi (province of Bolzano)
<b>ELEVATION:</b>	300-450 meters
<b>SOILS:</b>	Sandy, loamy soil with a high content of limestone
<b>TRAINING SYSTEM:</b>	Mostly Guyot; some older vineyards still pergola trellised
<b>FARMING PRACTICES:</b>	Sustainable viticulture (mid-term goal: conversion to organic)
<b>AGE OF VINES:</b>	13-48 years (planted 1970-2005)
<b>YIELD:</b>	
<b>GRAPES:</b>	100% Pinot Noir (aka Pinot Nero)
<b>TYPE OF YEAST:</b>	Both native and selected
<b>POST-FERMENTATION PROCEDURES:</b>	
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes, mainly in concrete tanks; partly in wood
<b>FILTRATION:</b>	Yes; if possible, only coarse filtration
<b>AGING CONTAINER:</b>	Stainless-steel tanks, concrete, barriques, and large wooden casks
<b>AGING TIME:</b>	18 months
<b>BOTTLE AGING TIME:</b>	2-3 months
<b>PRODUCTION:</b>	21,000 bottles in 2016
<b>VEGAN:</b>	Yes

### TECHNICAL DATA

<b>ALCOHOL:</b>	12.5% (2016)	<b>TOTAL ACIDITY:</b>	5 g/l (2016)
<b>RESIDUAL SUGAR:</b>		<b>EXTRACT:</b>	25 g/l (2016)