



ALOIS LAGEDER

## ALOIS LAGEDER "PORER" VIGNETI DELLE DOLOMITI IGT



### PRODUCER PROFILE

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

### WINE STORY

Porer is pure Pinot Grigio, but it is far from a simple wine. This is a winemaker's wine, all about the joy of experimenting and bringing different techniques together to produce a fascinatingly complex product. One part of the grapes was pressed immediately after harvest to keep the fresh flavors and aromas. Another part was kept on the skins for 15 hours and the third part was in contact with stems and skins for about one year, absorbing color, some tannin, and other rich flavor components.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	On the Magrè talus cone (province of Bolzano)
<b>ELEVATION:</b>	230-240 meters
<b>SOILS:</b>	Stony, gravelly soil with a high content of limestone
<b>TRAINING SYSTEM:</b>	Pergola and Guyot
<b>FARMING PRACTICES:</b>	Demeter-certified biodynamic
<b>AGE OF VINES:</b>	12-29 years (planted 1989-2006)
<b>YIELD:</b>	
<b>GRAPES:</b>	100% Pinot Grigio
<b>TYPE OF YEAST:</b>	Ambient
<b>POST-FERMENTATION PROCEDURES:</b>	Partly held on fermentation lees until May; sulfuring as late as possible; a percentage stays in contact with whole bunches for 4-7 months
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes
<b>FILTRATION:</b>	If necessary, fined with bentonite and filtered gently through pure cellulose
<b>AGING CONTAINER:</b>	Stainless-steel tanks and large wooden casks
<b>AGING TIME:</b>	9 months on the lees
<b>BOTTLE AGING TIME:</b>	2-6 months
<b>PRODUCTION:</b>	56,000 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>	1 g/l (2016)	<b>EXTRACT:</b>	19 g/l (2016)