

ALOIS LAGEDER "ROMIGBERG" SCHIAVA 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 northwest shore of Lake Caldaro lies at the foot of a spectacular steep slope that is one of the best sites in the region. Here, Alois Lageder's Römigberg vineyard is a 20-acre monopole that comes very close to the winery's ideal of a farm as a self-contained living organism, with great importance attached to coexistence for human beings, animals, and plants. At Römigberg, cows, donkeys, and sheep graze between the vines and the olive and loquat trees. Bees, chickens, geese, and peacocks are among the other denizens of this very special habitat. The Schiava vines are trained using the traditional pergola trellis system, which in view of climate change and the accompanying increased alcohol content in the wines, offers better protection for the thin-skinned berries and retains the freshness and lightness of the Römigberg Schiava.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Northwest of Lake Caldaro (province of Bolzano)	
ELEVATION:	250-330 meters	
SOILS:	Dolomitic limestone under a loamy morainic deposit	
TRAINING SYSTEM:	Pergola	
FARMING PRACTICES:	Demeter-certified biodynamic	
AGE OF VINES:	7-73 years (planted 1945-2011)	
YIELD:		
GRAPES:	100% Schiava	
TYPE OF YEAST:	Ambient	
FERMENTATION:		
SECOND FERMENTATION:	N/A	
MALOLACTIC FERMENTATION:	Yes	
FILTRATION:	Filtered gently through pure cellulose	
AGING CONTAINER:	2,500- to 6,000-liter wooden casks	
AGING TIME:	9 months	
BOTTLE AGING TIME:	3-6 months	
PRODUCTION:	16,700 bottles in 2016	
VEGAN:	Yes	



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TECHNICAL DATA

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



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