



ALOIS LAGEDER

ALOIS LAGEDER SCHIAVA ALTO ADIGE DOC



PRODUCER PROFILE

Winery Owner(s):

The Lageder Family

Winemaker:

Jo Pfisterer & Paola Tenaglia &

Marion Pedron

Winery Founded:

1823

Region:

Trentino-alto adige

WINE STORY

Schiava is a grape variety native to Alto Adige that, until the 1970s, was central to winemaking in the region. For this reason, the region was more well-known for its red wines than white wines for decades. Historically known for producing light-bodied and lighter-colored wines, in recent years Lageder has started experimenting with Schiava to push the boundaries of the varietal's potential, creating wines with increased levels of concentration, weight and structure, while maintaining balance, elegance and freshness.

VINEYARDS & VINIFICATION

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|--------------------------|---|
| VINEYARD LOCATION: | Communes of Caldaro and Cortaccia (province of Bolzano) |
| ELEVATION: | 300-400 meters |
| SOILS: | Gravelly soil with a high content of limestone |
| TRAINING SYSTEM: | Pergola |
| FARMING PRACTICES: | Organic |
| AGE OF VINES: | 36-76 years (planted 1946-1986) |
| YIELD: | |
| GRAPES: | 100% Schiava (aka Vernatsch) |
| TYPE OF YEAST: | Both native and selected |
| FERMENTATION: | |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | Yes |
| FILTRATION: | Yes; if possible, only coarse filtration |
| AGING CONTAINER: | Concrete tanks |
| AGING TIME: | 7 months |
| BOTTLE AGING TIME: | 1 month |
| PRODUCTION: | 10,000 bottles |
| VEGAN: | Yes |

TECHNICAL DATA

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|-----------------|-------|----------------|--------|
| ALCOHOL: | 10.5% | TOTAL ACIDITY: | 5 g/l |
| RESIDUAL SUGAR: | 1 g/l | EXTRACT: | 24 g/l |