

ALOIS LAGEDER TERRA ALPINA PINOT BIANCO 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 wines from Alois Lageder's Terra Alpina project are part of the winery's collaboration with growers in neighboring communities to produce excellent wines representative of the Dolomite region. In the foothills of the Dolomite Range, cool Alpine and warm Mediterranean influences meet to create fresh, precise, and expressive wines with a character influenced by the prevalent Dolomitic limestone. Lageder's holistic understanding of nature and the winery's centuries of experience help to ensure the selection of the best terroirs and the optimal exploitation of the special climatic, geological, and topographic conditions in the area.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Selected vineyard sites in northern and central Trentino,	
	combined with estate fruit from Alto Adige	
ELEVATION:	300-500 meters	
SOILS:	Mostly calcareous (Dolomitic limestone); some volcanic (porphyry)	
TRAINING SYSTEM:	Mostly pergola; Guyot for some more recent plantings	
FARMING PRACTICES:	Sustainable viticulture (mid-term goal: conversion to organic)	
AGE OF VINES:	5-50 years (planted 1960s to 2013)	
YIELD:	Average 9,000 kg per hectare	
GRAPES:	100% Pinot Bianco (aka Weissburgunder)	
TYPE OF YEAST:	Selected	
FERMENTATION:	Mainly whole-cluster pressing	
SECOND FERMENTATION:	N/A	
MALOLACTIC FERMENTATION:	Partial, depending on the vintage	
FILTRATION:	If necessary, fined with bentonite and filtered	
AGING CONTAINER:	Stainless-steel tanks	
AGING TIME:	4-6 months	
BOTTLE AGING TIME:	2-3 months	
PRODUCTION:	40,000 bottles in 2017	
VEGAN:	Yes	

TECHNICAL DATA

ALCOHOL:	12.5% (2017)	TOTAL ACIDITY:	6 g/l (2017)
RESIDUAL SUGAR:	1 g/l (2017)	EXTRACT:	

