



ALOIS LAGEDER

ALOIS LAGEDER TERRA ALPINA PINOT GRIGIO 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

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:	200-300 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 Grigio
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Up to 4 months on the lees
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:	293,000 bottles in 2017
VEGAN:	Yes

TECHNICAL DATA

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