

# ALOIS LAGEDER TERRA ALPINA PINOT GRIGIO 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:  220-350 meters  Mostly calcareous (Dolomitic limestone); some volcanic (porphyry)  TRAINING SYSTEM:  Mostly pergola; Guyot for some more recent plantings  FARMING PRACTICES:  Certified 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  FERMENTATION:  Partly whole-cluster pressing  SECOND FERMENTATION:  N/A  MALOLACTIC FERMENTATION:  Partial, depending on the vintage  FILTRATION:  If necessary, fined with bentonite and filtered  AGING CONTAINER:  4-6 months  BOTTLE AGING TIME:  2-3 months  PRODUCTION:  Yes			
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VEGAN: Yes	PRODUCTION:	350,000 bottles	
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### **TECHNICAL DATA**

ALCOHOL:	12.5%	TOTAL ACIDITY:	5.6 g/l
RESIDUAL SUGAR:	1 g/l	EXTRACT:	

