



ALOIS LAGEDER

ALOIS LAGEDER "VERSALTO" PINOT BIANCO 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

Pinot Bianco is a grape that has been cultivated in Alto Adige since the mid-19th century and is one of the main wine varieties cultivated in the region today. Fruit from four distinctive vineyard sites is used to produce "Versalto," the highest expression of Pinot Bianco in the winery's Compositions line. The wine is a product of the interaction of geological, microclimatic and cultural contrasts as each of the vineyards have differences in soil type, altitude, climate and trellis systems. The Aspmair and Leisterhof vineyards are both near Merano in Northern Alto Adige, Palma is in Penone on the western side of the valley, and Uccelli is in Pochi, located on the eastern side of the valley. Spontaneous fermentation took place in large cask and the wine was then aged in oak casks for six months prior to bottling.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Aspmair and Leisterhof (Merano), Palma (Penone) and Uccelli (Pochi)
ELEVATION:	
SOILS:	Stony and sandy with high limestone content
TRAINING SYSTEM:	Pergola & Guyot
FARMING PRACTICES:	Made with Organic Grapes
AGE OF VINES:	8 - 31 years
YIELD:	8,400 kg/ha
GRAPES:	Pinot Bianco 100%
TYPE OF YEAST:	Native yeasts
POST-FERMENTATION PROCEDURES:	Lees contact for 7 months followed by 2 months on the fine lees
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes with cellulose sheet filter
AGING CONTAINER:	Large and small oak casks, small percentage of barriques
AGING TIME:	10 months
BOTTLE AGING TIME:	Minimum 3 months
PRODUCTION:	13,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	11.5%	TOTAL ACIDITY:	5.2
RESIDUAL SUGAR:	1.2 g/L	EXTRACT:	