



ALOIS LAGEDER

ALOIS LAGEDER "VERSALTO" PINOT BIANCO 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

This wine is a product of the interaction of geological, microclimatic and cultural contrasts. The grapes come partly from the Haberlehof in Pochi on the eastern side of the Val d'Adige and partly from sites across the valley in Penone above Magrè. In either case the vineyards are located at about 500 meters (1650 feet) above sea-level and offer optimum conditions for the grape variety.

This wine's evolution was created out of the former HABERLE estate Pinot bianco. Through expanding the vineyard selection to other thrilling Pinot bianco terroirs we renamed that wine, that's origin is no longer one estate but now an assemblage of minimum four different vineyards with a diversity in terms of soil, trelling system, climatic conditions and harvest dates. It is our highest quality Pinot bianco, located in our composition line. VERSALTO is our interpretation of the variety Pinot bianco in the mountainous and mediterranean conditions of South Tyrol.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Tirol (Merano), Pochi and Penone
ELEVATION:	
SOILS:	Stony and sandy with high limestone content
TRAINING SYSTEM:	Pergola & Guyot
FARMING PRACTICES:	Organic and Demeter certified Biodynamic
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:	