



ALOIS LAGEDER

## ALOIS LAGEDER "VERSALTO" 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

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

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

## TECHNICAL DATA

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