



ALOIS LAGEDER

## ALOIS LAGEDER CHARDONNAY ALTO ADIGE DOC



### 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 Chardonnay grape variety was introduced to Alto Adige by Archduke John around 1835 and later promoted by the founder of Italy's first school of enology. Originally known as Yellow Pinot Bianco, the variety became popular in Alto Adige in the 1980s. The grapes come from sites around Cortaccia, Magrè, Pochi, and Salorno that have the chalky gravel soils that are ideal for growing Chardonnay.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Communes of Cortaccia, Magrè, Pochi, and Salorno (province of Bolzano)
<b>ELEVATION:</b>	230-500 meters
<b>SOILS:</b>	Rocky and sandy with significant limestone content
<b>TRAINING SYSTEM:</b>	Pergola and Guyot
<b>FARMING PRACTICES:</b>	Sustainable viticulture (mid-term goal: conversion to organic)
<b>AGE OF VINES:</b>	8-74 years (planted 1944-2010)
<b>YIELD:</b>	
<b>GRAPES:</b>	Chardonnay
<b>TYPE OF YEAST:</b>	Both native and selected
<b>FERMENTATION:</b>	Mainly whole-cluster pressing
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Partial, depending on the vintage
<b>FILTRATION:</b>	If necessary, fined with bentonite and filtered
<b>AGING CONTAINER:</b>	Stainless-steel and concrete tanks
<b>AGING TIME:</b>	4-6 months
<b>BOTTLE AGING TIME:</b>	2-3 months
<b>PRODUCTION:</b>	187,000 bottles in 2017
<b>VEGAN:</b>	Yes

### TECHNICAL DATA

<b>ALCOHOL:</b>	12.5% (2017)	<b>TOTAL ACIDITY:</b>	5 g/l (2017)
<b>RESIDUAL SUGAR:</b>	1 g/l (2017)	<b>EXTRACT:</b>	21 g/l (2017)