

# ALOIS LAGEDER TERRA ALPINA PINOT GRIGIO VIGNETI DELLE DOLOMITI IGT



#### PRODUCED PROFILE

Winery Owner(s): The Lageder Family

Winemaker:

Jo Pfisterer, Georg Meissner, Paola Tenaglia

Winery Founded:

1823

Trentino-alto adige

Region:

### **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:	200-300 meters	
SOILS:	Mostly calcareous (Dolomitic limestone); some volcanic (porphyry)	
TRAINING SYSTEM:	Mostly pergola; Guyot for some more recent plantings	
FARMING PRACTICES:	Sustainable viticulture (mid-term goal: conversion to 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	
POST-FERMENTATION PROCEDURES:	Up to 4 months on the lees	
SECOND FERMENTATION:	N/A	
MALOLACTIC FERMENTATION:	Partial, depending on the vintage	
FILTRATION:	If necessary, fined with bentonite and filtered	
AGING CONTAINER:	Stainless-steel tanks	
AGING TIME:	4-6 months	
BOTTLE AGING TIME:	2-3 months	
PRODUCTION:	293,000 bottles in 2017	
VEGAN:	Yes	

## **TECHNICAL DATA**

ALCOHOL:	12.5% (2017)	TOTAL ACIDITY:	6 g/l (2017)
RESIDUAL SUGAR:	1 g/l (2017)	EXTRACT:	

