



ALOIS LAGEDER

PINOT GRIGIO 2023

Grape variety: Pinot Grigio

Description:

👁️ brilliant, clear, straw yellow with a red shimmer

👃 delicate aromas, pronounced bouquet, fruity (peach, melon), exotic spices, mineral

👄 medium bodied, quite rich, fruity, spicy, fresh, dry
Best to be drunk: 1-2 years

Suggested food:

🍴 starters (both fish or meat), pâtés and terrines, fish and shellfish, poultry, white meats and mushrooms

Origin:

⚡ selected vineyard sites in the southern part of the Alto Adige appellation, 210 - 740 metres a.s.l. (689 - 2,428 feet)

🌿 rocky, sandy soil and with an important content of limestone

Vintner partners: 19

Vinification:

Fermentation: temperature control, in stainless steel tanks. Fermentation of a small part in contact with stems and skins.

Maturation: on the lees in stainless steel tanks (approximately 4 months)

Alcohol: 11.5% by vol.

Acidity: 4.6 g/litre

Label:

Every label of the Classical Grape Varieties features one of the winery's foundational values, symbolized through natural elements of the vineyards and cellar. The subject of this label stands for *Curiosity and Joy in Experimentation*.

