



ALOIS LAGEDER

HABERLE
Pinot Bianco
2018

Grape variety: Pinot Bianco

Description:

👁️ clear, bright straw-yellow with a green shimmer

👃 slightly aromatic,
fruity (pear, apple, peach), mineral

👄 medium-bodied, quite intense,
elegant, linear, fresh, lively
Best to be drunk: 2-5 years

Suggested food:

🍴 starters, asparagus, all kinds of seafood,
white meat and poultry

Origin:

⚡ Tirolo next to Merano, Pochi and Penone
Altitude: 350 to 520 metres a.s.l. (1,148 - 1,710 feet)

🌿 stony, sandy soils with content of limestone

Age of the vines: 23 - 51 years

Harvested: 5 - 6 September 2018

Vinification:

Fermentation: temperature control, in stainless steel tanks

Maturation: on the lees, partly in stainless steel tanks and partly in large casks (approximately 9 months)

Alcohol: 11.5 % by vol.

Acidity: 5.3 g/litre

Bottled: July 2019

Release: October 2019

