




ALOIS LAGEDER


PINOT GRIGIO


2022

Grape variety: Pinot Grigio


Description:

 brilliant, clear, straw yellow with a red shimmer


 delicate aromas, pronounced bouquet, fruity (peach, melone) 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, 230 to 420 metres a.s.l. (750 - 1,380 feet) rocky, sandy soil and with an important content of

 limestone

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: 13 % 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*.

