



ALOIS LAGEDER

Casòn Bianco Viognier - Petit Manseng 2016

Origin: Italy, Margreid
Site: Casòn Hirschprunn
Varietal: Viognier
 Petit Manseng
Sea Level: 230 - 360 m
Soil: sandy
 stony
 Dolomit
 lime



Weather / Climate

Seasons 2016: Spring | flowering | frost
 Summer | mild
 September | harvest | dry

Cellar

Harvest: handpicked
Malolactic: yes
Fermentation: spontaneous
Fermentation: small oak barrel | used barrel
Maturing: small oak barrel | used barrel
 large wooden barrel | used barrel
Time on the Full Yeast: 11 month(s)

Data

Wine Type: Still wine | white | dry
Alcohol: 13.5 %
Certificates: Demeter, bio-dynamic
Allergens: sulfites



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Winery

The Alois Lageder winery in Alto Adige comprises fiftyfive hectares of the family's own vineyards, which are managed on the basis of biodynamic principles. Our holistic approach is reflected in our wine-growing activities, our long-standing relationships with numerous grape growers and our ambition to create awareness for an agriculture that is in tune with nature.