



ALOIS LAGEDER

GAUN CHARDONNAY 2017

Origin:	Italy, Margreid
Site:	Margreider Schuttkegel
Varietal:	Chardonnay 100 %
Sea Level:	230 - 250 m
Soil:	sandy gravelly lime



Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	large wooden barrel used barrel steel tank
Time on the Fine Yeast:	9 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites

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.

