



CONUS LAGREIN RISERVA 2017

ALOIS LAGEDER

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| Origin: | Italy, Margreid |
| Site: | Weinberg Sand, Margreider Schuttkegel |
| Normal Classification: | Riserva |
| Varietal: | Lagrein 100 % |
| Sea Level: | 230 - 320 m |
| Soil: | gravelly sandy Dolomit large lime large |



Cellar

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|---------------------------------|---|
| Harvest: | handpicked |
| Malolactic Fermentation: | yes |
| Fermentation: | spontaneous steel tank |
| Maturing: | steel tank large wooden barrel used barrel |

Data

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| Wine Type: | Still wine red 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.

