



ALOIS LAGEDER

Fórra Manzoni Bianco 2017

Origin: Italy, Margreid
Site: Paradeis, Buchholz
Varietal: Manzoni Bianco 100 %
Sea Level: 350 - 450 m
Soil: sandy
Dolomit
lime



Cellar

Harvest: handpicked
Malolactic yes
Fermentation: spontaneous
Fermentation: large wooden barrel | used barrel | 10 day(s)
Maturing: large wooden barrel | used barrel
Time on the Full 9 month(s)
Yeast:

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.



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