



FÓRRA MANZONI BIANCO 2017

ALOIS LAGEDER

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



Cellar

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

