



ALOIS LAGEDER

Chardonnay 2018

Origin: Italy, Margreid
Site: Kurtatsch, Salurn, Buchholz
Varietal: Chardonnay 100 %
Sea Level: 230 - 500 m
Soil: gravelly
sandy
calcareous | large



Cellar

Harvest: handpicked
Malolactic yes
Fermentation:
Fermentation: spontaneous
steel tank
Maturing: steel tank
Time on the Fine 4 month(s)
Yeast:

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Certificates: 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.

Alois Lageder | Grafengasse 9 | 39040 Margreid | Italy

info@aloslageder.eu | www.aloslageder.eu | www.facebook.com/WeingutTenutaAloisLageder/ |
www.instagram.com/alois.lageder/ | 