ALOIS LAGEDER

VERSALTO
Pinot Bianco
2020

Grape variety: Pinot Bianco

Viticultural Practices:

farmed according to biodynamic methods of viticulture,
Demeter certification

Description:

clear, bright straw-yellow with a green shimmer

slightly aromatic,
fruity (pear, apple, peach), mineral

medium-bodied, quite intense,
elegant, linear, fresh, lively
Best to be drunk: 2-5 years

Suggested food:

starters, asparagus, all kinds of seafood,
white meat and poultry

Origin:

Tirolo next to Merano, Pochi and Penone
Altitude: 380 to 660 metres a.s.l. (1580 - 2160 feet)

stony, sandy soils with content of limestone

Age of the vines: 08 - 31 years

Harvested: 03 - 21 September 2020

Vinification:
Fermentation: termperature control, in stainless steel tanks
Maturation: on the lees, partly in stainless steel tanks and partly in large casks (approximately 9 months)

Alcohol: 11.5 % by vol.

Acidity: 5.2 g/litre

