ALOIS LAGEDER

PORER
Pinot Grigio
2020

Grape variety: Pinot Grigio

Viticultural Practices:

farmed according to biodynamic methods of viticulture,
Demeter certification

Description:

straw-yellow with a red shimmer

slightly aromatic, pronounced bouquet,
fruity (melone, peach) spicy, mineral

rich and quite oppulent, lively,
fresh, fruity, dry
Best to be drunk: 2 - 6 years

Suggested foods:

starters, pâtés and terrines, cold meat, all
kinds of fish and seafood, white meat and poultry

Origin:

Magrè and Salorno
Altitude: 230 to 240 metres a.s.l. (750 - 790 feet)

stony, sandy soils with a very high content of limestone

Age of the vines: 11 - 30 years

Harvested: 11. August - 3. September 2020

Vinification:
Fermentation: spontaneous fermentation, partly in large casks
and partly in stainless steel tanks.
Maturation: on the lees, partly in large casks
and partly in stainless steel tanks (approximately 9 months)
Interplay between different components: partly classic vinification, partly short skin contact and extended time on the lees and partly whole cluster vinification

Alcohol: 11.5 % by vol.

Acidity: 5.3 g/litre

