

ALOIS LAGEDER

PORER
Pinot Grigio
2024

Grape variety: Pinot Grigio

Viticultural Practices:

 farmed according to biodynamic methods of viticulture,
Demeter certification

Description:

 straw-yellow

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

 rich and quite opulent, 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: 210 to 740 metres a.s.l. (690 - 2430 feet)

 stony, sandy soils with a very high content of limestone

Age of the vines: 15 - 23 years

Harvested: 22 August - 24 September 2024

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: 12.0 % by vol.

Acidity: 4.4 g/litre

