

ALOIS LAGEDER

MIMUÈT
Pinot Noir
2023

Grape variety: Pinot Nero

Viticultural Practices:

 farmed according to biodynamic methods of viticulture,
Demeter certification

Description:

 garnet with a ruby shimmer

 subtly pronounced, fruity, spicy,
delicate woody taste

 medium bodied, elegant, light-footed,
silky, refined-bitter, fresh
Best to be drunk: 2 - 6 years

Suggested foods:

 white meat, poultry, duck
venison, mild cheeses

Origin:

 Appiano, Cortaccia and Pochi
Altitude: 370 - 520 metres a.s.l. (1,200 - 1,700 feet)

 glacial deposits, gravelly soil, with high content of limestone,
loamy in the upper soil

Age of the vines: 6 - 44 years

Harvested: 04th - 14th september 2023

Vinification:

Fermentation: indigenous yeasts

Maturation: partly in stainless steel tanks, partly in large oak casks and
partly in concrete vessels for approximately 12 months

Alcohol: 11.5 % by vol.

Acidity: 5.0 g/litre

