




ALOIS LAGEDER


## PINOT BIANCO 2024


Grape variety: Pinot Bianco


Viticultural practices:

 organic cultivation


Description:

 brilliant, clear, green-yellow colour


 delicate aroma, pronounced bouquet, youthful, fruity (apple, pear, citrus), floral


 light to medium bodied, well balanced, fruity, fresh dry  
Best to be drunk: 1-2 years

Suggested food:

 starters, salads, asparagus, all kind of seafood and pasta dishes.

Origin:

 selected vineyard sites in the southern part of the Alto Adige appellation (Salorno, Magrè, Cortaccia, Pochi and Tesimo) 210 - 650 metres a.s.l. (689 - 2,133 feet)

 sandy, gravelly and with a high content of limestone

Vintner partners: 15

Vinification:

Fermentation: temperature control, in stainless steel tanks.

Maturation: on the lees in stainless steel tanks (approximately 4 months).

Alcohol: 12.0% by vol.

Acidity: 4.4 g/litre

Label:

Every label of the Classical Grape Varieties features one of the winery's foundational values, symbolized through natural elements of the vineyards and cellar. The subject of this label stands for *Spirit of Inquiry*.

