




ALOIS LAGEDER


PORER
Pinot Grigio
2023


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 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: 230 to 240 metres a.s.l. (750 - 790 feet)

 stony, sandy soils with a very high content of limestone

Age of the vines: 14 - 34 years

Harvested: 17 August - 7 September 2023

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: 4.6 g/litre

