



ALOIS LAGEDER



2008  
*,beta delta'*  
CHARDONNAY – PINOT GRIGIO

#### Viticultural Practices

This wine is made from certified organic grapes from vineyards that are farmed according to biodynamic methods of viticulture (Demeter certification). Biodynamic (Greek: *βίος* and *δυναμικός*) agriculture is an organic farming method that is based on the principles of anthroposophy. Viewed holistically, all organisms in the universe are connected and make up a system of life processes. In this way each of the parts of the grapevine is understood to correspond to one of the four Classical elements: its roots to earth; its foliage to water; its blossoms to air; its fruit to fire. Winegrowers stimulate soil fertility and affect substantial improvements in the quality of the grapes harvested, in harmony with the rhythms, cycles and forces of nature. It is our experience that wines made from biodynamically grown grapes display better harmony and balance, with increased complexity, more individuality and more character.

#### Grape Varieties

Chardonnay and Pinot Grigio.

#### Description

Bright, light straw yellow colour with a green tinge. Quite perfumed, rich aroma with mineral notes; impressions of ripe subtropical fruits. Well balanced flavour, medium bodied, with good persistency on the palate. Nice citrus touches and an attractive crisp, fresh fruit aftertaste. Good length. Drink between 2010 – 2013.

#### Suggested foods

All types of starters, seafood (fish and shellfish), white meat and poultry.

#### Origin

Selected vineyard parcels located on the scree of Magrè, Salorno and Pochi at an altitude of 230 to 500 meters (750 to 1,150 feet). Dry, sandy, gravelly soil with a high limestone content. Warm mesoclimate with big variations between day and night temperatures. Age of the grapevines: 8 – 45 years.

#### Harvest

4 – 22 September 2008; Yield: 50 hl / ha

#### Vinification

Gentle pressing of the grapes. Fermentation with indigenous yeast in stainless steel tanks. Maturation on the fine lees for 4 months in stainless steel tanks.

#### Analytical data

Alcohol: 12,8 % vol.; Acidity: 5,4 g / l

#### Bottling

April 2009

#### Production

27.000 bottles

#### Release

July 2009