




# ALOIS LAGEDER


## CHARDONNAY 2017

**Grape variety:** Chardonnay


**Description:**

 brilliant, clear, straw-yellow with a green hint

 delicate aroma, pronounced bouquet, fresh, fruity (peach, melone, citrus), floral, mineral


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

**Suggested food:**

 as an aperitif, with starters, all types of seafood (fish and shellfish), chicken, pasta

**Origin:**

 selected vineyards in Magrè, Cortaccia, Pochi and Salorno, 230 to 500 meters a.s.l. (750 - 1,640 feet)

 sandy and stony soil with an important content of limestone

**Age of the vines:** 8 - 74 years

**Harvested:** end of august - beginning of september 2017

**Vinification:**

soft crushing and pressing of the grapes, fermentation in stainless steel tanks, maturation for approximately four months on the lees

**Alcohol:** 12,5 % by vol.

**Acidity:** 5,1 g / liter

**Bottled:** February 2018

**Release:** February 2018

**Bottle sizes:** 0.75 l, 1.5 l

