






ALOIS LAGEDER


CHARDONNAY 2018

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: 9 - 75 years

Harvested: end of August - middle of September 2018

Vintner partners: 25

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: 5.7 g / liter

Bottled: February 2019

Release: March 2019

Bottle sizes: 0.375 l, 0.75 l, 1.5 l

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 *Holistic Approach*.

