



# ALOIS LAGEDER


## PORER

### Pinot Grigio


2018


**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 - 31 years

**Harvested:** 20 August - 6 September 2018

**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:** 12.5 % by vol.

**Acidity:** 4.3 g/litre

**Bottled:** July 2019

**Release:** October 2019

