



# ALOIS LAGEDER

## SAUVIGNON BLANC 2018

**Grape variety:** Sauvignon Blanc

**Description:**

👁️ brilliant, clear, bright straw-yellow with a green shimmer

👃 semi-aromatic, fresh, mineral,  
fruity, floral

👄 medium-bodied, harmonic, mineral, fruity, juicy,  
lively-fresh, dry  
Best to be drunk: 1-2 years

**Suggested food:**

🍷 with starters, asparagus, fried or grilled seafood, white  
meats and poultry

**Origin:**

⚠️ selected vineyard sites in the villages of Terlano, Magrè,  
Cortaccia and Termeno, altitude: 250 to 520 metres a.s.l. (820 - 1,706 feet)

🌋 Volcanic soil (porphyry) and soils with important content  
of limestone in Magrè, Cortaccia and Termeno

**Age of the vines:** 9 - 68 years

**Harvested:** mid of August - mid of September 2018

**Vintner partners:** 4

**Vinification:**

Fermentation: temperature control, in stainless steel tanks  
Maturation: on the lees in stainless steel tanks (approximately 4 months).  
Partly whole cluster vinification.

**Alcohol:** 12 % by vol.

**Acidity:** 5.4 g / litre

**Bottled:** April 2019

**Release:** May 2019

**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 *Striving for Development*.

