




ALOIS LAGEDER


CHARDONNAY 2022

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

Vintner partners: 20

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

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 *Holisitc Approach*.

