

RIFF MERLOT CABERNET IGT Trevenezie 2017

Grape variety: Merlot and Cabernet Sauvignon

Description:

deep purple colour with garnet hints

 \sum fruit driven aroma (red and black berry-fruit) paired with spices (pepper) and mineral notes

fresh, lively, medium - bodied, with good intensity and depth on the palate fruity, harmonious.
Well balanced with ripe, integrated tannin and good freshness

Suggested food:

Ψ¶ grilled or fried red meat, lamb, venison, cheese, pasta

Origin:

selected vineyards in the region of Veneto, 120 - 150 Meter a.s.l. (500 - 820 ft)

foothills of the Alps, soils with a high content of dolomitic limestone

Age of the vines: 5 - 35 years

Vinification:

Fermentation in stainless steel tanks Maturation in stainless steel tanks and concrete wine storage vessels

Alcohol: 12.5 % by vol.

Acidity: 4.9 g/litre

Bottled: February 2019

Release: May 2019

From the ocean into the glass

Where the rugged Northern Italian Alps lie today, there was an ocean filled with colourful coral reefs 220 million years ago. Over the course of millions of years the fossilized coral reefs turned into an impressive mountain landscape. Today the rock layers are still full of hidden fossils from their past life in the ocean, like the nautilus snail with its perfectly formed lime casing. The vines of the RIFF wines grow on the slopes of this mountain landscape in the Veneto region. The Alois Lageder Winery from Alto Adige produces them together with partners from the region.

