

RIFF

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PINOT GRIGIO

DOC delle Venezie


2019


 **Organic certified**

Grape variety: Pinot Grigio


Description:

 brilliant straw-yellow color with a green tint

 fine, fruity (apples, peaches), forward varietal aromas


 fresh, precise, grapey flavor, light to medium-bodied with a fresh mouth-watering finish, dry and crisp
Best to be drunk: Properly cellared, this wine can keep for at least 2 years

Suggested food:

 starters, poultry, white meat, pasta

Origin:

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

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

Age of the vines: 6 - 31 years

Vinification:

Precise and careful vinification for at least 4 months on the fine lees in stainless steel tanks

Alcohol: 12.5 % by vol.

Acidity: 5.4 g/litre

Bottled: January 2020

Release: February 2020

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.

