


# RIFF


## RAMATO PINOT GRIGIO DOC delle Venezie 2024


Grape variety: Pinot Grigio


Viticultural practices:

 Made with organic grapes


Description:

 Rosé, color extraction through maceration on skins


 Fresh, fragrant and fruity

 Floral and hint of red fruits. Well-balanced with nice salinity and minerality.

Suggested food:

 Starters, charcuterie, salads, poultry, white meat

Origin:

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

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

Vinification:

Short maceration on the skins to enhance salinity and freshness.

Vinification for at least 4 months in stainless steel.

Alcohol: 12.0% by vol.

Acidity: 5.1 g/litre

