

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

