

## RIFF PINOT GRIGIO DOC delle Venezie 2018

#### 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:

Ψ4 starters, poultry, white meat, 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 - 30 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: 5.2 g/litre

Bottled: January 2019

Release: February 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.



# RIFF



### Pinot Grigio

