



# ALOIS LAGEDER

## Riff PINOT GRIGIO delle Venezie 2016

**Grape variety:** Pinot Grigio

**Description:**

👁️ brilliant straw-yellow color with a green tint

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

👄 pronounced, clean, elegant, 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 – 3 years

**Suggested food:**

🍴 starters, poultry, white meat

**Origin:**

⚠️ selected Vineyards in the Tre Venezie region (Veneto, Trentino-Alto Adige)

🏞️ foothills of the Dolomites, limestone soils

**Age of the vines:** 5 - 30 years

**Vinification:**

Fermentation in stainless steel tanks, followed by maturation on the fine lees for up to four months to give the wine greater textural intensity and depth

**Alcohol:** 12,5 % by vol.

**Acidity:** 5.2 g/litre

**Bottled:** January 2017

**Release:** February 2017

**Name:**

The wines for this quality Pinot Grigio are blended from the vineyards on the foothills of the Northeastern Italian Alps, which influence the climate and bless the region with prized alluvial limestone soils. The name Riff (German for reef) refers to this part of the Alps' geological origin, coral reefs and high limestone content deposits by fossils from an ancient sea that covered the region millions of years ago.

