




ALOIS LAGEDER


Riff PINOT GRIGIO delle Venezie 2017

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: 6 - 31 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: 5.6 g/litre

Bottled: January 2018

Release: February 2018

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.

