



### PRODUCER PROFILE

Winery Owner(s):  
The Lageder Family  
Winemaker:  
Jo Pfisterer, Georg Meissner,  
Paola Tenaglia  
Winery Founded:  
1997  
Region:  
Trentino-alto adige

### WINE STORY

The wines for Riff Pinot Grigio are blended from selected vineyards in the foothills of the northeastern Italian Alps, which influence the climate and bless the region with prized alluvial limestone soils. The high limestone content is the geological result of coral reefs and fossils deposited at the bottom of an ancient sea that covered the region millions of years ago. The name Riff (German for "reef") refers to the Alps' origin in that sea. After many years of working with their grower partners to convert to organic farming, Riff became certified organic with the 2021 vintage.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Sourced from multiple growers, most in Veneto, some in Trentino-Alto Adige
<b>ELEVATION:</b>	150-250 meters
<b>SOILS:</b>	Mostly calcareous (Dolomitic limestone)
<b>TRAINING SYSTEM:</b>	Mostly pergola; Guyot for some more recent plantings
<b>FARMING PRACTICES:</b>	Certified Organic
<b>AGE OF VINES:</b>	5-30 years (planted 1988-2013)
<b>YIELD:</b>	
<b>GRAPES:</b>	100% Pinot Grigio
<b>TYPE OF YEAST:</b>	Selected
<b>POST-FERMENTATION PROCEDURES:</b>	Up to 4 months on the lees
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Partial, depending on the vintage
<b>FILTRATION:</b>	If necessary, fined with bentonite and filtered
<b>AGING CONTAINER:</b>	Stainless-steel tanks
<b>AGING TIME:</b>	4-6 months
<b>BOTTLE AGING TIME:</b>	2-3 months
<b>PRODUCTION:</b>	1,067,000 bottles in 2017
<b>VEGAN:</b>	Yes

### TECHNICAL DATA

<b>ALCOHOL:</b>	12.5% (2017)	<b>TOTAL ACIDITY:</b>	6 g/l (2017)
<b>RESIDUAL SUGAR:</b>	2.5 g/l (2017)	<b>EXTRACT:</b>	