



## RIFF PINOT GRIGIO DELLE VENEZIE DOC



### PRODUCER PROFILE

Winery Owner(s):

The Lageder Family

Winemaker:

Jo Pfisterer and Paola Tenaglia

Winery Founded:

1997

Region:

Veneto

### WINE STORY

The grapes for Riff Pinot Grigio come from carefully selected organic vineyard sites in the Veneto region at the foot of the Alps where the Mediterranean-Alpine climate greatly influences its character. Sustainable agriculture is very important to the Alois Lageder winery and its partner grower, and with the 2021 vintage of Riff Pinot Grigio was made with certified organic grapes. The name RIFF comes from the German word for reef, reflecting the ancient oceanic origins of the Dolomites. Where the rugged Northern Italian Alps lie today, there was once, 220 million years ago, an ocean filled with colorful coral reefs. Today, the rock layers are still full of hidden fossils, such as crabs, mussels, and the nautilus, telling of a time gone by. This is reflected on the label with the use of the Fibonacci golden spiral.

### VINEYARDS & VINIFICATION

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

## TECHNICAL DATA

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