



## RIFF RAMATO 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

RIFF Ramato is a fresh take on Pinot Grigio relevant to today's wine market, reflective of RIFF's Pinot Grigio roots. Ramato is the traditional Italian term for a white wine vinified in contact with the skins, such that the liquid takes on a copper hue. Ramato wines gain texture (and hue) from their contact with the grapes' skins. Ramato is different from a rosé or orange wine because it is a product of a historic winemaking style from Northeastern Italy, made with Pinot Grigio grapes (usually vinified white). RIFF Ramato represents the traditions of Italy and the values of the Alois Lageder family.

### VINEYARDS & VINIFICATION

VINEYARD LOCATION:	
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:	Pinot Grigio
TYPE OF YEAST:	Selected yeasts
FERMENTATION:	
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	partial, depending on 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:	
VEGAN:	

### TECHNICAL DATA

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