



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

VINEYARD LOCATION:	Sourced from multiple growers, most in Veneto, some in Trentino-Alto Adige
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
POST-FERMENTATION PROCEDURES:	Up to 4 months on the lees
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:	