



TASTING PACK WINE #102

TASTING NOTES BY: MASTER SOMMELIER LAURA DEPASQUALE

Light Straw, Very Subtle Aromas and Tough to pull any thing noteworthy out of the glass other than some general citrus fruit but on the palate the wine distinguishes itself with Lemon Citrus, Lime Zest and Tart Green Apples, River Rock Minerality, Marzipan or Almond Skins, Refreshing Lift and slightly Bitter Finish. Lean and tart texture and flavor.

TASTING NOTES BY: ADVANCED SOMMELIER JOSHUA CARLSEN

Pale straw with slight green highlights. Slight onion skin hue. Moderate intensity of aromatics - lemon, yellow apple, melon, stone fruits. Notes of peanut shell, watercress, stone-y minerality. There is a tactile/phenolic bitterness to the palate. The wine is dry, with medium body, slightly elevated acidity, and medium alcohol.

Sweetness: Dry
Tannin:
Alcohol: Medium
Acid: Medium
Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Alois Lageder
Cuvee: Riff
Grape: Pinot Grigio
Country: Italy
Regions: Trentino - Alto Adige
Vintage: 2018

Alcohol: 12%
Elevage: Aged in Stainless steel tanks

Winemaking: The winery was founded in 1997

NOTES :

When you live in MEDIUM LAND and the wine is clearly a neutral grape but doesn't have the texture or pedigree of Chardonnay it's almost always Pinot Grigio. The wine is very 'neutral', without oak influence, and the fruit is just ripe, pointing to the old world. The peanut shell and herbal notes coupled with phenolic bitterness indicate Pinot Grigio, The onion-skin hue reinforces this. The dry-ness, and lean texture point towards Italy as opposed to Alsace.

Retail Price: \$15

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