



RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

PERLHOFER

Cuvée Red IGT Weinberg Dolomiten

GRAPE

Three regional grape varieties

WINE GROWING AREA

The three varieties in the Perlhofer grow in three carefully selected vineyards. The grapes favour different soil conditions, making the areas in St. Magdalena, the Upper Etsch and the Lowlands particularly favourable. The vines, some of which are more than 50 years old, are trained over trellises and traditional pergola systems and grow at an altitude of 220 – 450 metres.

HARVEST AND YIELD

Due to the different varieties and vineyards, the grapes are handpicked as they reach full maturity during October. The yield is 70 hectolitres of wine per hectare.

VINIFICATION

Once the selected grapes have been delivered to the winery, they undergo separate, traditional maceration at a controlled temperature of 28°C for 10 days. After assemblage (blending) the wine is aged in large wooden barrels.

WINE DESCRIPTION

The garnet red colour and a successful combination of three grape varieties give this “Perlhofer” its complexity. The wine impresses with its unique fruit flavours of raspberry, blackberry, sour cherry and wild berries. Spicy and fruity on the palate, it presents an elegant aftertaste and velvety, smooth structure.

RECOMMENDATION

The Perlhofer is an excellent accompaniment to grilled fish, light meat dishes and cheese.



» PERLHOFER - The balanced «

Combines the best qualities of three grape varieties into a harmonious uniqueness. This is the secret of being it's success.