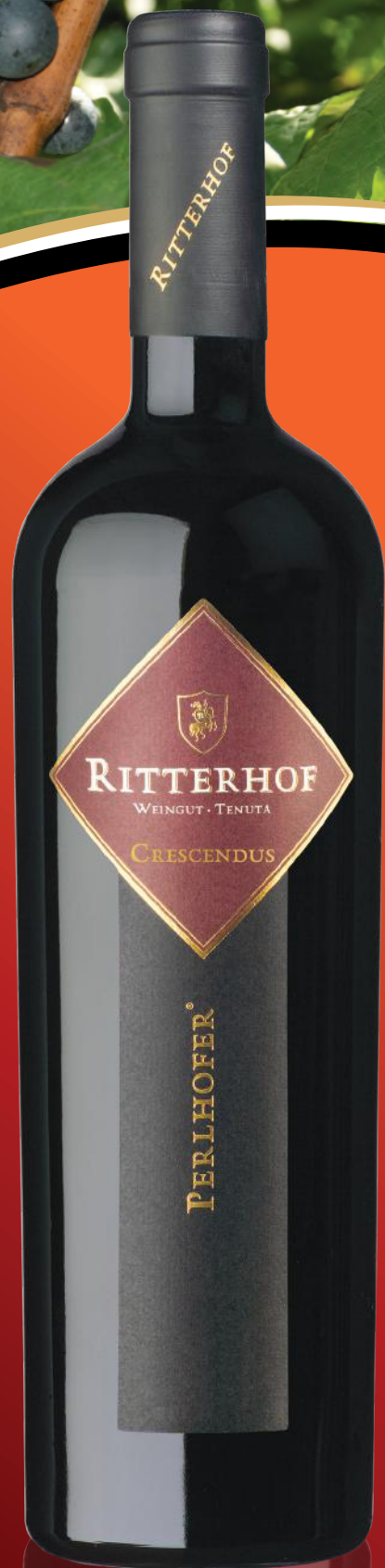
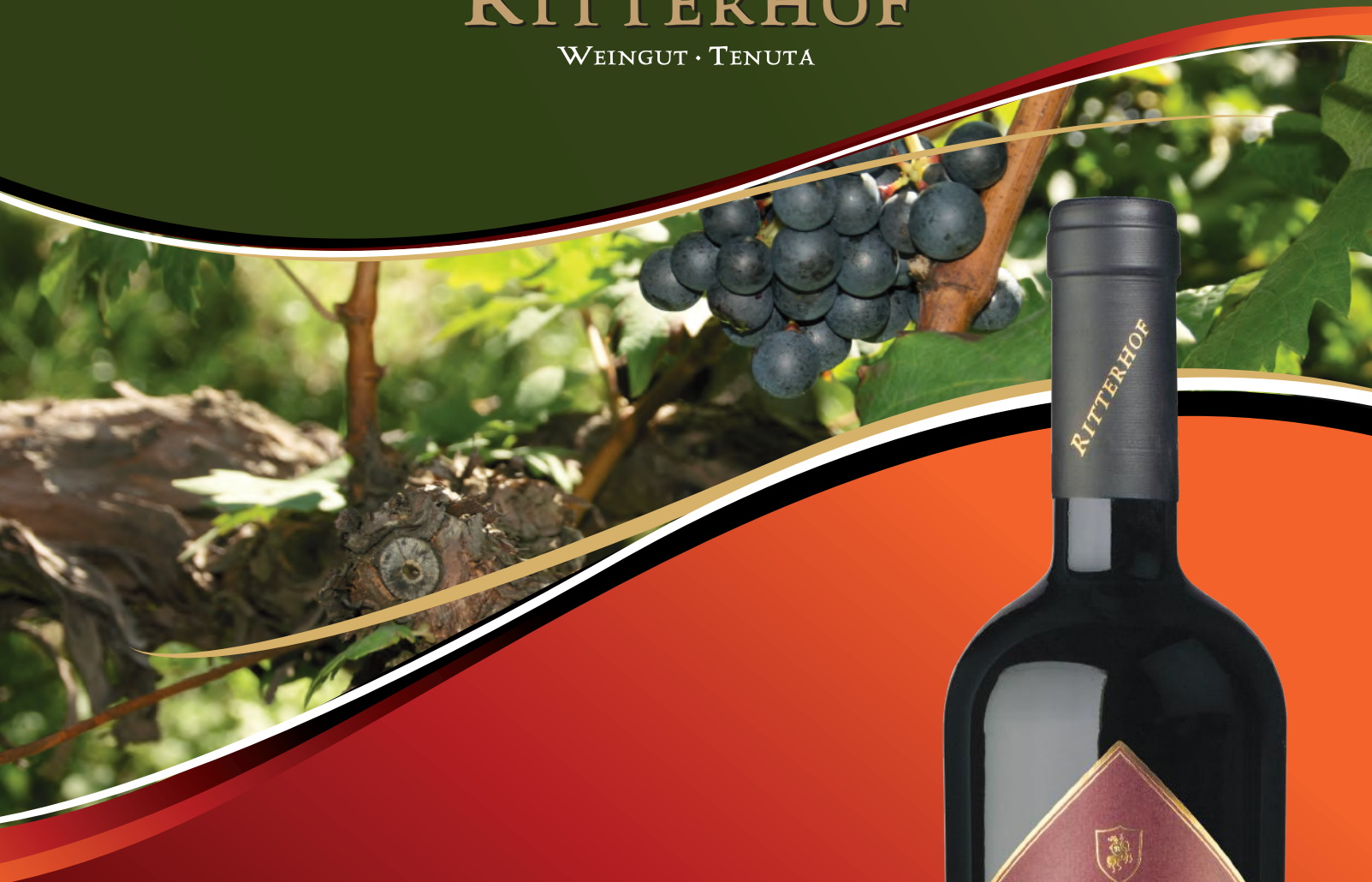




# RITTERHOF

WEINGUT · TENUTA



## PERLHOFFER CRESCENDUS

**WINE DENOMINATION**  
Perlhofer Crescendus IGT

**GRAPES**  
Perlhofer "Crescendo" IGT approx. 60%  
Vernatsch, 40% split between Lagrein and  
Merlot

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

**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 CRESCENDUS is an  
excellent accompaniment to grilled fish,  
light meat dishes and cheese.