



# PFITSCHER



## BRUT RISERVA

"Metodo classico" 2016

**GRAPE VARIETY:** Pinot Noir

**APPELLATION:** Spumante Alto Adige DOC

**DESCRIPTION:** It is a great sparkling wine, with a brilliant colour and an immediate feeling of clarity, in which fruity and citrus notes are harmoniously combined with a certain minerality. The taste is elegant and refined, supported by a freshness that gives him great persistence.

**VINIFICATION:** Soft pressing of the whole bunch and forced separation of the free-run must. Temperature-controlled fermentation and aging in barrique. Tirage made in June, second fermentation and bottle aging sur lies for 42 months. Degorgement and further aging for six months.

**LOCATION:** Site "Gleno" in Montagna.

**ALTITUDE:** 600 m

**AGING:** 3 - 4 years

**CONTENT:** 0,75 l

**RECOMMENDED WITH:** Ideal with fish and meat dishes.

**SERVING TEMPERATURE:** 8 - 10 °C