PFITSCHER

BRUT NATURE RISERVA

"Metodo classico" 2020

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 fisch and meat dishes.

SERVING TEMPERATURE: 8 - 10 °C

Weingut | Tenuta Pfitscher, Dolomitenstraße | Via Dolomiti 17, I-39040 Montan | Montagna (BZ)
Tel. +39 0471 168 13 17, Fax. +39 0471 168 12 19 | info@pfitscher.it, www.pfitscher.it