



# PFITSCHER



## PINOT NERO RISERVA

“Matan“ 2018

**GRAPE VARIETY:** Pinot Noir

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** Our Pinot Nero Matan grows in the finest areas for this grape variety in Montagna. A wine with terroir and well-structured, with an evident elegance and rich in aromatic nuances. The high temperature differences between day and night during the ripening season give this powerfully dark red wine a particularly fruit-toned character, lending fruit and pedigree to the Matan with its scents of forest berries.

**VINIFICATION:** Fermentation in the tank takes 14 -16 days, with continuous “punching down” of the marc head. The 12 to 15-month aging in small and large oak barrels, followed by a few months in the bottle, produces a refined taste and aroma.

**LOCATION:** Site “Gleno” in Montagna

**ALTITUDE:** 550 m

**AGING:** 10 – 20 years

**CONTENTS:** 0,75 l + 1,50 l + 3,00 l + 6,00 l

**RECOMMENDED WITH:** Ideal with red meats, game and strong Cheeses.

**SERVING TEMPERATURE:** 16 °C