PFITSCHER

PINOT NERO

"Fuxleiten"

GRAPE VARIETY: Pinot Noir

APPELLATION: Südtirol - Alto Adige DOC

DESCRIPTION: The intensive scent of red and dark berries is typical of our "Fuxleiten". The grapes used for this wine come from Montagna, one of the most adequate areas for Pinot Noir. This red wine develops harmoniously, with a full body and lasting finish. In the glass it gleams with a beautiful ruby red.

VINIFICATION: Fermentation takes place in stainless steel barrels for 10-14 days with continuous agitation of the marc head at a controlled fermentation temperature. Maturation in oak barrels produces a refined taste and aroma.

LOCATION: Montagna

ALTITUDE: 500 m – 700 m

AGING: 10 – 15 years

CONTENT: 0,75 l + 1,50 l

RECOMMENDED WITH: Ideal with white and red meats, game and cheese.

SERVING TEMPERATURE: 16 °C

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