



## RISERVA MAZON

### Pinot Nero

#### ORIGIN

Our “village wine” from Mazon: Thanks to Paolo Foradori’s tireless efforts, Mazon is regarded as Italy’s premier site for Pinot Nero. Located on the cooler eastern side of the southern Adige Valley, this high plateau spans elevations from 350 to 460 meters. The north-facing slopes and limestone-gravel clay soils impart a unique character to Mazon’s wines. Pinot Noir from this region stands out for its remarkable depth, concentration, and complexity—a style found nowhere else.

#### VARIETY

Pinot Nero Alto Adige DOC Riserva

#### VINIFICATION

100% handpicked – 100% destemmed  
 Fermentation in concrete tank – “Remontage” (pump-over)  
 Aging in barrique - concrete tank - bottle maturation

#### SOIL

Mineral-rich topsoil overlying rock formations of the 'Werfen Formation' (heterogeneous sedimentary rocks).

#### AVAILABLE FORMAT



#### FOOD PAIRING

- |                                   |  |  |  |
|-----------------------------------|--|--|--|
| <input type="checkbox"/> APERITIF | <input type="checkbox"/> APPETIZERS                  | <input type="checkbox"/> FIRST COURSES     | <input type="checkbox"/> FISH DISHES & CRUSTACEANS |
| <input type="checkbox"/> POULTRY  | <input checked="" type="checkbox"/> BEEF, LAMB, GAME | <input checked="" type="checkbox"/> CHEESE | <input type="checkbox"/> ASIAN CUISINE             |

#### FRESHNESS



#### FRUIT



#### BODY



#### MINERALITY

