

Franz Haas,

Dolomiti Pinot Grigio 2022

Vigneti delle Dolomiti, Trentino-Alto Adige, Italy



Grape Varieties	100% Pinot Grigio
Winemaker	Franz Haas
Closure	Screwcap
ABV	13%
Residual Sugar	3.5g/L
Acidity	6.2g/L
Wine pH	3.55
Bottle Sizes	75cl

PRODUCER

The Haas family has been growing grapes in Montagna in the province of Bolzano in the Alto Adige for generations. However, it is only with Franz, who died prematurely in 2022, that they began to produce and bottle quality wines. Franz studied at Geisenheim before working as a broker of Italian wines into the German market. After several years, he took over the running of the family business. Franz went to tremendous lengths to grow good grapes and strived to preserve the flavours of the fruit during winemaking. As a result, the wines that are produced today are infused with great character and show a rare purity and balance on the palate.

VINEYARDS

The grapes for this wine are grown in hillside vineyards in Alto Adige and Trentino. The soils in Alto Adige are very rich and deep with a good content of clay and dolomitic limestone, originating from the erosion of the mountains above. In 2020, Franz Haas took a long lease on some Pinot Grigio vineyards in Trentino. Many of his vineyards in Alto Adige have moved to a higher altitude (750-900 meters above sea level) to extend the growing season and give his wines greater aromatic complexity. Because of this, Franz felt he needed a more weight and structure in the wine, something he provided by including the Trentino grapes in the blend. The Trentino soils are characterised by a higher rock content and limestone and the vineyards are lower lying (300 meters above sea level). The vines from both Alto Adige and Trentino are 15 years old and Guyot trained. Yields are 60 hectolitres per hectare and the vineyard exposure ranges from south to southwest.

VINTAGE

The 2022 vintage was a particularly hot and dry one; as a result, the wines are more savoury. Thanks to the high altitude of the vineyards, they were able to create the perfect balance between quantity and quality. Rainfall in July irrigated the vines and put them in good stead toward the end of the growing season. September brought slightly cooler conditions allowing the grapes to ripen at a gradual pace and retain acidity and freshness. These wines have a wonderful aromatic freshness, acidity and length in the mouth.

VINIFICATION

Grapes were hand picked and selected in the vineyards. Fermentation took place at controlled temperature almost exclusively in stainless steel tanks, with a small quantity in barrique. The wine aged for about four months on its lees, separately, as during the fermentation process, to add complexity and give the wine a fuller body. Finally the Pinot Grigio remained three to four months in bottle before release.

TASTING NOTES

This Pinot Grigio is intense straw-yellow in colour, with a fragrant floral bouquet of sage, hay, almonds and sandalwood. After some time in the bottle, notes of honey and lime blossom develop. On the palate, it is fresh and medium bodied with great finesse and elegance.