



Grape Varieties	100% Pinot Grigio
Winemaker	Franz Haas
Closure	Screwcap
ABV	13%
Residual Sugar	4.4g/L
Acidity	6.4g/L
Wine pH	3.37
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

### 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 come from hillside vineyards in both Alto Adige and Trentino. In Alto Adige, the soils are rich and deep, with good clay content and dolomitic limestone formed by erosion from the surrounding mountains. Many of Franz Haas's Alto Adige vineyards are now planted at higher altitudes (750– 900 metres above sea level) to extend the growing season and enhance aromatic complexity.

In 2020, Franz Haas secured a long lease on Pinot Grigio vineyards in Trentino to bring greater weight and structure to the wines. These vineyards lie lower (around 300 metres), with stony, limestone-rich soils.

The vines in both regions are 16 years old, Guyot trained, and yield about 60 hectolitres per hectare, with exposures ranging from south to southwest.

### VINTAGE

The 2024 vintage required meticulous vineyard management due to highly volatile weather. A wet spring with heavy rains initially threatened vegetative growth and flowering. This was followed by intense heat in July and August, which demanded careful canopy management to protect the grapes from sunburn. At harvest, an extended period of rainfall added further challenges. Despite these conditions, the resulting fruit exceeded expectations in both quality and ripeness.

### 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 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.