

Franz Haas,

## Dolomiti Pinot Grigio 2025

Vigneti delle Dolomiti, Trentino-Alto Adige, Italy



|                 |                          |
|-----------------|--------------------------|
| Grape Varieties | <b>100% Pinot Grigio</b> |
| Winemaker       | <b>Franz Haas</b>        |
| Closure         | <b>Screwcap</b>          |
| ABV             | <b>13%</b>               |
| Residual Sugar  | <b>3g/L</b>              |
| Acidity         | <b>6.21g/L</b>           |
| Wine pH         | <b>3.36</b>              |
| Bottle Sizes    | <b>75cl</b>              |
| Notes           | <b>Vegetarian, Vegan</b> |

### 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 deep and well-structured, with a mix of clay and dolomitic limestone derived from erosion of the surrounding mountains. Many of the vineyards are now planted at higher altitudes (750– 900 metres above sea level), helping to extend the growing season and enhance aromatic complexity.

In 2020, a long-term lease was secured on Pinot Grigio vineyards in Trentino to bring additional weight and structure to the blend. These sites lie at lower elevations (around 300 metres) and are characterised by stony, limestone-rich soils.

Across both regions, the vines are 16 years old, Guyot trained, with south to south-west exposures and average yields of around 60 hl/ha.

### VINTAGE

The 2025 season benefited from a mild spring, cool summer and moderate rainfall, supporting steady vine development. Heavy rain around harvest increased disease pressure at lower altitudes, prompting earlier picking in those sites, while medium- and high-altitude vineyards remained unaffected and were harvested at full ripeness. These higher sites were particularly important for quality, delivering wines with clear varietal definition and balance.

### VINIFICATION

Grapes were hand harvested and selected in the vineyard. Fermentation took place at controlled temperatures, almost exclusively in stainless steel tanks, with a small proportion in barrique. The wine was then aged on its lees for around four months to build complexity and a fuller body. It spent a further 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.