



FRANZ HAAS

PINOT GRIGIO

PRODUCTION AREA

Pinot Grigio grapes grow on a Guyot system in our vineyards located in the two Provinces of Alto Adige and Trentino between 300 and 800 meters above sea level. The soils are very rich, deep and with a good content of clay and dolomitic limestone originated from the erosion of the mountains above. Exposures range from south to southwest.

WINEMAKING

The fermentation of the must takes place at a controlled temperature almost exclusively in stainless steel tanks, with a small quantity in barrique. The wine matures for about four months on its lees, a process that confers great structure and a full body.

WINE DESCRIPTION

The Pinot Grigio has an intense straw yellow color, a floral aromatic bouquet reminiscent of acacia, sage and hay, almonds and sandalwood. On the palate, the wine conquers with its finesse and elegance and the fresh richness and profusion. The Pinot Grigio gives its best after about three to four months of aging in the bottle.

FOOD PAIRING

The wine is an ideal combination for first courses like pasta, rice and cereal dishes, vegetable dishes and grilled white meat without any dressing.

YIELD PER HECTARE 60 HECTOLITERS

PRODUCTION 40.000 - 45.000 BOTTLES

RECOMMENDED SERVING TEMPERATURE 12° - 14° C



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