

FRANZ HAAS

PINOT NERO

PRODUCTION AREA

The Pinot Nero vines are located at variable altitudes between 350 and 900 meters above sea level on very heterogeneous terrains. High-density planting ensures the highest quality of the grapes. The use of selected low-yield clones ensures continuity in its qualitative development.

WINEMAKING

The fermentation of the grapes takes place in open-top stainless steel tanks. During this process the floating cap of grape skins is gently and frequently plunged. Thanks to this technique the dyeing substances and flavors contained in the skins are extracted and transferred to the wine. The wine then matures for one year in barrique and after bottling it further refines for a few months in the bottle.

WINE DESCRIPTION

The Pinot Nero, which for Franz Haas is "the white among the reds", depending on the vintage appears with a changing color scheme, which can vary from light ruby red to intense ruby red. The bouquet opens with notes of maraschino cherries and raspberries, marzipan and plum jam, cloves and cinnamon. In the end, aromas of underwood are perceived. On the palate, the wine is fresh and lively thanks to the elegant tannins that make it aromatic and round and ensure an inviting and tasty flavor.

FOOD PAIRING

The Pinot Nero can be enjoyed with light fish dishes, wild game roasts and red meats.



YIELD PER HECTARE 35 - 40 HECTOLITERS

PRODUCTION 90,000 BOTTLES

RECOMMENDED SERVING TEMPERATURE 16° C - 18° C

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