

FRANZ HAAS

ISTANTE

PRODUCTION AREA

The grapes to produce this valuable blend are predominantly Cabernet Sauvignon and Petit Verdot with a small percentage of Merlot and Cabernet Franc. The vineyards of the various varieties are cultivated with the Guyot method and grown at altitudes ranging between 250 and 500 meters. These sandy soils can be found in very hot micro areas exposed to the south and southwest.

WINEMAKING

After a careful selection in the vineyards the grapes are carefully worked and fermented in open-top stainless steel vats. During this process the floating cap of grape skins is gently and frequently plunged. Thanks to these techniques the dyeing substances, flavors and tannins contained in the skins are extracted and transferred to the wine. After the alcoholic fermentation, the wine is moved into barrique for the malolactic fermentation. Then the wine matures in these barrels for 18 months and after bottling for another year in the bottles.

WINE DESCRIPTION

The Istante is of an intense garnet red color, with fruity aromas of dried black berries, plums, figs and dates, with notes of green tea and bark. These aromatic sensations endure in the wine throughout its long life and emphasize its depth. On the palate, the wine does not impress for its strong personality but it convinces with its stratified and elegant texture, its finesse and its complex and compact tannins that end in a long epilogue.

FOOD PAIRING

The Istante pairs perfectly with game and meat in crust of salt and aromatic herbs, roast and sliced beef "tagliata". Once the full evolution is achieved, this wine pairs beautifully with noble and aged cheeses.

YIELD PER HECTARE 40 HECTOLITERS

PRODUCTION 8,000 BOTTLES

RECOMMENDED SERVING TEMPERATURE 18° C - 20° C



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