



EMPSON & CO.
Experience Italy in a Wine glass



Pinot Bianco Lepus DOC

Seven generations of winemaking and a long family tradition resonates in the wines, even through the name. Founded in 1880 by Franz Haas, the winery has been passed down from father to eldest son (all of them named Franz Haas) for generations. The current owner Franziskus has also named his son Franz - that's how seriously the Haas family takes continuity and heritage. Franziskus' main goal as a winemaker is to express the character, typicity, and longevity of the unique Alto Adige area - the bilingual, Italian/German province of Bolzano in the northeastern region of Trentino-Alto Adige. Pure Pinto Bianco grapes are grown in the Montagna area of Alto Adige, at high altitudes an excellent exposure. Soil can vary between the typical compositions of the area - light sand to porphyry. Harvested in early fall. Two-thirds of the must ferments in stainless steel and the rest in barrique. It also ages five months on its lees to enhance its complexity and depth. A bold personality accompanied by elegance.

Wine exported to: Canada

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Pinot Bianco
Fermentation container:	mainly stainless steel small part in used barrique
Type of yeast:	Selected
Malolactic fermentation:	no
Aging containers:	Stainless steel and barrique
Container size:	228 L
Container age:	Used
Aging before bottling:	5 months on its lees
Aging in bottle:	3-4 months
Closure:	Screw cap



Vineyard

Organic:	No
Vineyard location:	Near Montagna, Alto Adige
Soil composition:	Porphyric sand and marl
Vine training:	Guyot and Pergola
Altitude:	400-800 meters (1,310-2,625 feet) above sea level
Vine density:	10,000 plants per hectare
Yield:	60 hL per hectare
Exposure:	Southwestern
Years planted:	2006, 2007

Age of vines:	10 years old
Time of harvest:	Early October
Total yearly production (in bottles):	20,000-25,000



Tasting Notes and Food Pairings

Tasting notes:	Brilliant straw-yellow color, with notes of fruits and spices that recall ripe apples, field flowers and fresh bread crust. Its decisive personality makes itself known on the palate, accompanied by an elegant and harmonious acidity. The end note is long, full, sweet and persistent.
Serving temperature:	Best served at 12-14 °C (53.6-57.2 °F).
Food pairings:	The wine pairs very well with different cuisines, starting with robust dishes such as pasta, risotto and fish (with or without sauce) as well as light Asian dishes or curries.
Aging potential:	3-4 years
Alcohol:	Alcohol cont. 13%; dry extract: 19.9; totally acidity: 5.5 g/L; residual sugar: 1 g/L; pH: 3.5
Winemaker:	Franziskus Haas