



EMPSON & CO.
Experience Italy in a Wine glass



Pinot Grigio Dolomiti IGT

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. Pinot Grigio shines in the hills of the Dolomites of the Adige Valley, thanks to higher elevations, nutrient-rich soil and excellent exposure. Most of the wine ferments in stainless steel while a portion ferments in barrique and the entire blend rests on its lees for a minimum of four months, leading to more depth, body and structure. Fragrant aromas of acacia, sage, hay, almond and sandalwood lead into a lively, elegant and fresh palate. A lovely accompaniment to a wide range of foods.

Wine exported to: Canada

Most recent awards



Winemaking and Aging

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



Vineyard

Organic:	No
Vineyard location:	The hills of the Val d'Adige
Soil composition:	Clay and limestone
Altitude:	590-1,150 feet (180-350 meters) above sea level
Time of harvest:	September
Total yearly production (in bottles):	12,000

Tasting Notes and Food Pairings

Tasting notes:	Pale yellow, with a perfumed nose of acacia, sage, hay, almond and sandalwood and a lively, elegant and fresh palate.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Ideal with pasta, risotto, grains, salads, vegetables and grilled white meat.
Aging potential:	3 years
Winemaker:	Franziskus Haas

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