



EMPSON & CO.
Experience Italy in a Wine glass



Pinot Nero Schweizer

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. Franz Haas is well known for dubbing Pinot Nero, "the white among reds." It is also well known that Pinot Nero does very well in this area of Europe, as delicate and sensitive as it may be. Franz Haas' Schweizer is a reserve wine, and thus only the best grapes from the best vineyards are selected. The grapes are grown in a few different hillside vineyards that start at 350 meters (1,150 feet) and go up. Harvest in fact is gradual starting in early fall in the lower vineyards, continuing in the higher vineyards as they reach peak ripeness. During fermentation the grapes macerate quite a bit to extract color and fragrance. After, the wine ages in barrique for about twelve months in oak and then eight to nine months in bottle. Lovely, complex layers of aromas, ranging from fruit to leather. Perfect with game and aged cheese. The name Schweizer honors an artist and close friend of Franziskus and Maria Luisa Haas: Riccardo Schweizer, a native of Trentino (1925-2004), whose designs inspired Franz Haas packaging. (Schweizer's other close friends included such great men as Picasso, Chagall, Cocteau, Campigli and Le Corbusier).

Wine exported to: Canada

Most recent awards



Winemaking and Aging

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| Grape Varieties: | 100% Pinot Nero |
| Fermentation container: | Stainless steel |
| Type of yeast: | Selected |
| Maceration technique: | Pumpovers and punchdowns |
| Malolactic fermentation: | Yes |
| Aging containers: | Barrique |
| Container size: | 228 L |
| Container age: | 30% new, 70% used |
| Type of oak: | French |
| Aging before bottling: | 12 months |
| Aging in bottle: | 8-9 months |
| Closure: | Screw cap |



Vineyard

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| Organic: | No |
| Vineyard location: | Mazzon, Pinzano, Gleno, Montagna, Alto Adige |
| Soil composition: | Gravel, sand and chalk |

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| Vine training: | Guyot |
| Altitude: | 350-700 meters (1,150-2,300 feet) above sea level |
| Vine density: | 6,000-10,000 vines per hectare |
| Yield: | 41 hL per hectare |
| Exposure: | Various |
| Years planted: | 1987, 2015 |
| Time of harvest: | Late September to Early October |
| Total yearly production (in bottles): | 30,000 |



Tasting Notes and Food Pairings

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| Tasting notes: | Appealing, layered aromas of ripe cherries, wild berries and hints of pepper and leather. The full-flavored, well-balanced palate shines with silky tannins, elegance and finesse. Great longevity and a lush structure. |
| Serving temperature: | Best served at 16 -18 °C (57.2 - 60.8 °F). |
| Food pairings: | Goes well with light fish dishes, roasted wild game and red meat. |
| Aging potential: | 10 years |
| Winemaker: | Franziskus Haas |