

TRENTINO-ALTO ADIGE

FRANZ HAAS

Franz Haas High Altitude Vineyards

Fast Facts

Vineyard surface:
148 acres (60 hectares)

Owner:
Franz Haas

Winemaker:
Stefano Tiefenthaler /
Angelika Gabrielli

Established:
1881

Location:
Egna

Province:
Bolzano



The Franz Haas estate was founded in 1880 in the municipalities of Montagna and Egna. The winery has 148 acres under vine and focuses on expressing the character and longevity of the unique Alto Adige wine zone through a wide range of offerings made using local and international varieties.

The History

Since its inception, Franz Haas has been wholeheartedly dedicated to making quality wines that reflect the territory and the great passion and enthusiasm of the eight generations of the Haas family. Consequently, each generation is represented by a Franz who carries on the name, showing their commitment to tradition, which they pair with a good dose of innovation.

Franz Haas has always been recognized as a leading enthusiast and expert on the most sensitive and difficult yet satisfying grape to grow: Pinot Nero. But that's not all, they also craft a wide range of Alto Adige wines with the same painstaking attention – from Sauvignon Blanc and Pinot Grigio all the way to Lagrein and Moscato Rosa.

The artist Riccardo Schweizer, who worked together with many renowned artists such as Picasso, Chagall, Cocteau, Paul Éluard, and Le Corbusier, designed many of the wine labels. Maria Luisa Manna gave them to Franz as a token of good fortune for the release of his wines. The first label chosen by Franz was for the Pinot Nero Schweizer, which was released in 1990 (Vintage: 1987).

The Terroir

In the 1980s most of the vineyards were replanted, leaving room for new varieties more suitable to the type of terroir. The grapes are sourced from 60 hectares of vineyards, divided between estate-owned properties, rentals, and contract farmers. The vineyards start at an altitude of 720 feet (220 meters) and climb to 3,700 feet (1,150 meters) with a great variety of microclimates and soils, from porphyry to clay and limestone.

In the year 2000, due to climate change, several hectares were rented at high altitudes are some of the highest vineyards in Alto Adige today. Now, more than fifteen years later, this has proven to be advantageous to producing long-lasting, aromatic wines with strong acidity. Vast diurnal temperature changes and the four additional hours of sunshine per day also contribute to the favorable microclimate. The vineyards are all located in the municipalities of Montagna, Egna, Trodena, and Aldino.

Franz Haas has always given immense attention to the vineyards, which are cultivated eco-sustainably. They do not always look like impeccably manicured gardens and often the grass among the rows grows high, but by doing so they bring out the magic of nature – a thriving eco-system that includes pollination, plant reproduction and a variety of insects. But above all, Franz Haas continues to give our children the opportunity to see the beauty of blossoming fields.



PINOT GRIGIO VIGNETI DELLE DOLOMITI

IGT: 100% Pinot Grigio from vineyards located in two provinces of Alto Adige and Trentino. Fermentation takes place at a controlled temperature almost exclusively in stainless steel tanks, with a small quantity in barrique. Ages for about four months on its lees, a process that gives the wine great structure and a full body. An intense straw yellow color; floral aromas reminiscent of acacia, sage, hay, almonds, and sandalwood. On the palate, it shows finesse and elegance.



MÜLLER THURGAU SOFI VIGNETI DELLE DOLOMITI

IGT: 100% Müller Thurgau from vineyards near the town of Montagna. After a short maceration to help extract the aromas, the destemmed, crushed grapes are gently pressed. The must is fermented at a controlled temperature in stainless steel tanks. Ages for about five months in stainless steel before another brief period in the bottle. Lively straw yellow color, with aromas reminiscent of Muscat, fresh fruit, peaches and flowers (yellow primrose), ending on an elegant and full-bodied finish with a very pleasant savory. Compelling simplicity and fresh acidity, intriguing even in its youth.



SAUVIGNON ALTO ADIGE DOC: 100%

Sauvignon from vineyards near the town of Montagna. The grapes are gently pressed after having spent a night macerating at a low temperature. A portion of the must is fermented in stainless steel tanks and a part in barrique. Ages in the same containers for about eight months in contact with the fine lees. Pale, straw yellow in color with greenish highlights. The nose shows a colorful bouquet of aromas, including elderflowers, white peach, and complex notes of dried fruits. A zesty, full and elegant palate with a long finish



MANNA VIGNETI DELLE DOLOMITI

IGT: 40% Riesling, 20% Chardonnay, 15% Gewürztraminer, 15% Kerner, 10% Sauvignon Blanc from vineyards near Montagna, Egna, and Aldino. The grapes are harvested and processed separately, due to different maturation periods. The Chardonnay and Sauvignon Blanc are fermented in barrique, while Riesling, Gewürztraminer and Kerner ferment in stainless steel tanks. At the end of fermentation, the young wines are



PINOT NERO ALTO ADIGE DOC: 100%

Pinot Nero from vineyards near the town of Mazzon, Pinzano, Gleno and Montagna. Fermentation of the grapes takes place in open-top stainless steel tanks. During this process, the cap is gently and frequently plunged. The wine then matures for one year in barrique and after bottling it further refines for a few months in the bottle. The Pinot Nero, which for Franz Haas is “the white among the reds”, 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; an inviting and tasty flavor.