

Pinot Blanc Amphora | 2020



FACTS

Vintage: 2020

Alcohol: 14,5 % vol.

Vine age: 55 years

Altitude: 625 m.

Vines/ha: 4.000

Vine training: Pergola

Slope: 55% - intense matter

Sheep: Yes - after harvest until bud burst

VINIFICATION & AGEING

After whole bunch pressing, spontaneous fermentation takes place. The Pinot blanc Amphora ferments and ages on gross lees in buried 700 l and 450 l amphoras. Then bottled unfiltered.

WINE DESCRIPTION

It is important to us that you can taste the wine without being biased. Hence, we waive the wine description.

Let the HochKlaus drinkers know how you liked the wine.

Hoch Klaus

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