

Petit Manseng Amphora |



FACTS

Varieties: Petit Manseng

Alcohol: 11,5% vol.

Vine age: 20 years

Altitude: 550 m.

Vines/ha: 9.000

Vine training: Guyot

Slope: 45% - intense walk

Sheep: Yes - after harvest until bud burst



VINIFICATION & AGEING

The grapes for the sweet wine are dried for 3 months after the harvest. Then crushed before spontaneous fermentation on the skins for 1 week. Subsequently, the sweet wine ages on gross lees up to 5 years in an 80 l amphora before being 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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