

Pinot Blanc

Amphora | 2021



FACTS

Vintage: 2021
Alcohol: 13,0 % 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 for 22 months 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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