

Pinot Blanc Orange | 2020



FACTS

Vintage: 2020

Alcohol: 14 % vol.

Vine age: 55 years

Altitude: 625 m.

Vines/ha: 4.000

Vine training: Pergola

Slope: 55% - intense matter

Sheep: Yes - year-round



VINIFICATION & AGEING

The Pinot Blanc Orange undergoes spontaneous fermentation on the skins with 50 % whole bunches for 2-3 weeks. The remaining grapes are crushed through grape-treading. The wine ages in oak barrels on fine lees. 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**

Karneiderstraße 33 · Karneid (BZ) · Italia

hochklaus.wine · wine@hochklaus.it · +39 349 183 9080

AVAILABILITY

with Christmas 2022

**Hoch
Klaus**

Karneiderstraße 33 · Karneid (BZ) · Italia

hochklaus.wine · wine@hochklaus.it · +39 349 183 9080