

Pinot Blanc 2022



FACTS

Vintage: 2022

Alcohol: 13,0% vol.

Vine age: 55 years

Altitude: 650 m.

Vines/ha: 4.000

Vine training: Pergola

Slope: 45% - intense matter

Sheep: Yes - after harvest until bud burst



VINIFICATION & AGEING

After whole bunch pressing, spontaneous fermentation takes place. The Pinot Blanc ages 22 months in tonneaux on gross lees. It is 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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