

Montagna, Province of Bolzano

Established: 1880

Owner: Franz & Luisa Haas

Winemaker: Franz Haas

Production: 290,000

Hectares under vine: 50

Viticulture: Conventional



The Alto Adige region, known as the sud-Tirol when it belonged to neighbouring Austria, provides an awe inspiring backdrop for grape growing. The valley is split by the Adige River and the mountains climb steeply on either side, with vineyards reaching 1000 metres. Franz is the third generation first born son named Franz to run this family estate, established in 1880. The property vinifies grapes from 50 hectares of vineyards, 30 of which are estate grown across a variety of mesoclimates and soil composition.

The vines here reflect the challenging extremes of viticulture. Surrounded by mountains, winters are long and freezing and the short summer months scorching hot, with nearby Bolzano often recording Italy's hottest temperatures. Breezes from nearby Lago di Garda provide a moderating influence and there is a dramatic difference between day and night temperatures, especially at the vineyards over 500 metres. The wines are characterized by crisp fruit and refreshing acidity with real personality and ageing potential.

Pinot Grigio DOC

From vineyards with rich and deep soils with a high content of silt and clay, this is fermented off skins at controlled temperature, mostly in stainless steel (70%) and old barriques, aged on lees for a few months for a fuller body and complexity. Bright aromas of acacia flowers, fresh hay and almond that evolve with ageing to honey and linden flowers, the palate is fresh and crisp.

Pinot Bianco DOC

From three vineyards near Montagna at elevations ranging from 400 to 700 metres, the vinification is the same as the Pinot Grigio. On the nose there are floral notes, ripe apples, almond and fresh bread crust. The palate is full and round with good acidity, finishing long and persistent.

Gewürztraminer - Traminer Aromatico DOC

The nearby village of Tramin is said to be the birthplace of the variety we commonly know as Gewurztraminer. Grown on the hills of Montagna, Gleno, Pinzano and Mazzon at between 400 and 650 metres, vinification is solely in stainless and the wine is aged on its lees for six months. The nose shows a complex bouquet of rose, lychee, clove, nutmeg and orange rind and, although full bodied, Alto Adige Traminer has decidedly more freshness and acidity than the Alsatian style, making this perfect at the table with a wide range of food.

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Manna IGT

Dedicated to Franz's wife, Maria Luisa Manna, this is a blend of Riesling (50%), Chardonnay (20%), late harvest Gewürztraminer (20%) and Sauvignon (10%). The grapes are harvested separately owing to the different ripening periods, and are also pressed and fermented separately (the Chardonnay and Sauvignon are barrel fermented). Once fermentation is complete, the wine is assembled and aged on lees for 5-8 months. Owing to the grapes' individual characteristics, Manna seduces with a complex and layered bouquet recalling notes of elderflower, pistachios and rose petals, the palate concentrated and complex with a soft elegance and a mineral structure. During the many phases of its development, Manna changes both in the bottle and in the glass and is adaptable to a variety of foods.

Pinot Nero DOC

Grown on the slopes of Pinzano and Gleno in Montagna and at Mazzon in Egna. These single vineyards are at different elevations ranging from 350-700 metres, planted to a density of 8000-12,500 per hectare on a range of different soil types (clay, sand, limestone and gravel). The wine is aged in a combination of new and old barrique. Deep ruby red with raspberry and marasca cherry fruit, the palate is fruity and delicate with soft tannins and a long fine, finish.

Moscato Rosa DOC

Another indigenous Alto Adige variety, Moscato Rosa grapes are grown in the municipality of Egna, in a particularly windy area that is fundamental to avoid the humidity that can trigger the onset of botrytis. A low yielding vine, it is neither late harvested or a Passito style. Rather, the grape has naturally high sugar and, following a brief skin contact maceration, the fermentation is interrupted by chilling to leave the desired residual sugar. The heady aroma is reminiscent of roses, cloves and orange peel and is quite unlike any other dessert wine.

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