

JULIAN

Origin: The white wine variety Bronner dates back to 1975. It is a cross between (Seyve Villard 5-276 x (Riesling x Rulander) and (Zaraya Severa x Saint Laurent) from the State Viticulture Institute of Freiburg.

This variety is characterized by a good resistance to powdery and downy mildew. This variety does not require any kind of chemical treatments.

Area requirements: Our Bronner grapes grow at our vineyard Lavardi on sunny slopes in a limey and moisture retentive soil at 500mt above sea level.

Growth: Strong and fairly upright.

Yield: Per shoot 2-3 medium sized grape clusters with medium-sized berries. To obtain best wine quality the vine grape load does not exceed 1,2 kg.

Harvest: One week after Weissburgunder, middle until the end of September

Most sugar- weight: 19 ° - 19,5 ° KMW

Wine: Bouquet- Complex aromas of honey and peach (Riesling crossing) combined with lychee, grapefruit and fine wild herbs. On the palate- concentrated and mineral. A strong harmonic body concluding in a long finish. Excellent wine aperitif.

Pairing: white meat and well seasoned fish. Ideal with Asian dishes

Serving temperature: 12° in winter and up to 13°

Ageing Potential: 10 years

Zertifizierter Biobetrieb - Azienda biologica controllata da:
Bio Garantie Srl IT-BIO-001-BZ

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