

# 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 500m 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 °



LIESELEHOF



**Zertifizierter Biobetrieb - Azienda biologica controllata da:** BIKO IT BIO 001 BZ

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