

JULIAN ORANGE

Grape varieties: The majority is Bronner and various other grape varieties from our vine museum.

Terroir: Our „Julian Orange“ ripens in the vineyard „Lavardi and Kardatsch „in Kaltern at 450 to 500 m above sea level. The Rocky soil with calcareous clay is an excellent condition for intense and aromatic white wines. The Bronner vines were planted in 2002. In a normal year no plant protection treatments are used in the vineyard

Yield: Exceptional quality of Julian Orange, with maximum of 1.5 kg of grapes per vine.

Harvest: middle to end of September

Wine description: A white wine fermented on the skins & spontaneous fermentation, aged in wood. Very aromatic, slightly tannic, full-bodied and spicy. Suitable for long storage. Very harmonious bouquet, elegant, soft and strong character. A wine for special occasions. It is concentrated with a complex structure. Intense and full on the palate with an elegant mineral touch combined with a lively vivid acidity finish.

Recommendation: Appetizers, Meat, Asian cuisine

Serving Temperature: 13°C



LIESELEHOF



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

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