

VINO DEL PASSO

Solaris

Origin: The white grape variety SOLARIS is a cross between (Seyve Villard 5-276 x (x Riesling Ruländer)) and (Zaraya Seve-
ra x Muscat Ottonel). The species is characterized by a good
resistance to downy and powdery mildew. Due to its resistance
this grape variety does not require any chemical sprayings.

Area requirements: The variety SOLARIS is difficult to compare
with other different grape varieties. It is something special.
In South Tyrol it grows in limey, moisture retaining soils over
700mt above sea level. Our SOLARIS grows in an alpine
meadow on the Mendola at 1200-1300mt above sea level. The
vines were planted in 2008.

Yield: At this altitude from one shoot there are only one or two
small grape clusters with very tiny berries. To achieve optimal
wine quality we restrict the grape /vine load to 0.5 kg.
We need the grapes from at least two vines to produce one
bottle of wine.

Maturity date – Harvest: Mid to late October

Most Sugar- weight: 17° - 19° KMW

Wine: A bouquet of complex aromas of lemon, pepper muscat,
pineapple, honey, peach, fine mountain hay and wild herbs. The
wine is concentrated, mineral with a determined acidity, great
power combined with a harmonic structure ending in a long fi-
nish. Excellent full-bodied wine aperitif. Pairing with white meat
and well seasoned fish, shell fish and all salads. Also ideal with
Asian dishes.

Serving temperature: 12° to 13°

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

Weingut Lieselehof - Kardatscherweg 6, Kaltern am See
Tel +39 329 9011593 - info@lieselehof.com - www.lieselehof.com



LIESELEHOF

