

SWEET CLAIRE

Passito dried grape wine

Grape variety: Bronner

The grapes have not been chemically sprayed.

Area requirements: Our Bronner grapes grow in our vineyard Lavardi and Kardatsch at 450 mt above sea level. The vines were planted in 2003

Yield: From each shoot we grow 2 small to medium grape clusters. To achieve optimal wine quality, we restrict the grape /vine load to 1,2 kg.

Maturity date and harvest: mid to late September

Wine: Prior to the actual harvest the best and most mature grapes are selected. They are carefully placed in white food boxes where they dry out in the winter air. During this process they lose about 75% of their weight. In February the grapes are pressed. From 2,000 kg of grapes we retain about 500 liters of highly concentrated nectar. The following fermentation process takes place over several months.

Bouquet: Rich, bright golden yellow - a dream Bouquet of honey and figs. On the palate peppery, peachy and apricots, a lingering finale of oranges and lemon rind combined with a complex acidity characterize this unique wine.

Recommendation: It is suitable as a dessert wine alone or to be enjoyed with matured and blue cheeses.

Serving temperature: 12° C



LIESELEHOF



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

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