

ROSÉ FORGET ME NOT

ORIGIN: 60% Sauvignier gris, this vine is the result of two centuries of cross-breeding work carried out by a dozen agricultural institutes and universities in Europe.

The parents are Seyval x Zähringer. It is Piwi quality.

Sauvignier gris is resistant to fungal diseases, in normal years the vine does not need to be treated. 40% is Pinot Noir.

GROWTH: strong and vertical, for both Sauvignier gris and Pinot Noir

YIELD: To improve the quality of the wine, the grapes must not exceed 1.8 kg per plant for Sauvignier gris and 1.5 kg per plant for Pinot Noir.

With this harvest, we are able to produce a wine of exceptional quality.

MATURATION: The Sauvignier gris matures a week after Pinot Noir, it matures the same time as Chardonnay.

SUGAR: for both Pinot Noir and Sauvignier Gris 18° - 19° KMW (90 - 95 Oechsle)

WINE: The bouquet is sweet and fruity with aromas of cherries, strawberries, raspberries and cranberries.

On the palate it brings a soft and elegant freshness. Softness

PAIRING: Young and dynamic & fruity, perfect as an aperitif. Combines well with pizza, & vegetarian dishes, excellent with fish starters, & rich but delicate dishes such as risotto, charcuterie, & white meat, but also desserts with fruit.

SERVING TEMPERATURE: 10° (in the cold season even 12°)

Ageing potential: 5 years

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

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



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