

# LIESELEHOF EXTRA BRUT 75

**ORIGINE:** Sauvignier gris vine. It is the result of two centuries of crossbreeding work carried out by a dozen agricultural institutes and universities in Europe.

The parents are Seyval x Zähringer. It belongs to the Piwi family and is resistant to fungal diseases.

No chemical treatments in the vineyard are required. Perfect for organic cultivation.

**DEVELOPMENT:** strong and vertical

**YIELD:** there are two medium-sized grapes per shoot. To increase the quality of the wine, the grape load per vine must not exceed 1.8 kilograms.

This permits us to produce sparkling wines of exceptional quality.

**MATURITY:** medium, one week after Pinot Blanc or Chardonnay

**SUGAR:** 18° - 19° KMW (90 - 95 Oechsle)

**LIESELEHOF METHOD:** "Metode rural" with disgorging. No added cane or beet sugar. 75 months on the Lees.

**SPUMANTE:** The bouquet is dry and fresh with a wonderfully elegant mousse. Aromas of honey, peaches, lemon peel, lime, & dates. On the palate added notes of pastries & cream.

**PAIRINGS:** perfect for shellfish & ocean fish. Shushi, tempura, charcuterie & tartare.

**TEMPERATURE OF SERVICE:** 8° and 10°

**AGEING POTENTIAL:** 20 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](mailto:info@lieselehof.com) - [www.lieselehof.com](http://www.lieselehof.com)