KELLEREI BOZEN
CANTINA·WINERY

LIEBRAIN

SILVANER
EISACKTALER
Südtirol · Alto Adige DOC

Around the 'Liebrain' farm in the Isarco Valley, Silvaner finds ideal conditions at an altitude of 600 metres. The sun-kissed vines grow on weathered porphyry soils. High temperature differences between day and night, characterise a pure, crystalline wine ,with a fresh and lively character.

Grape variety	Silvaner
Area of cultivation/ climate	Warm, well ventilated slopes in the Isarco Valley at 500 to 650 meters a.s.l.
Grape harvest	End of September to beginning of October
Vinification	The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.
Tasting notes	**Color:** light straw yellow with greenish hues **Aroma:** fruity aromas of melon, peach and green apple **Taste:** dry, fruity, pleasantly aromatic with a fine acidity
Food pairings	Light starters, wine soup and fish, also as an aperitif
Serving temperature:	10 - 12 °C
Alcohol	13 % vol*
Residual sugar	2,0 g/l*

*May vary slightly by vintage.