

LIS NERIS®



**Grape variety**

Cabernet Sauvignon

**Appellation**

IGT Venezia Giulia

**Growing area**

San Lorenzo—Corona—Romans  
(Gorizia)

**Soil type**

Calcareous, gravel soils on a  
broad alluvial shelf 60 metres  
above sea level

**Vineyard**

Grown with organic fertilizers,  
integrate pest management  
(according to EU regulation) and  
with no chemical weed control

**Average age of vines**

15 years

**Training system**

Guyot  
5.200 - 5.600 vines/ha

**Production**

50 - 55 hl/ha

**Harvest**

By hand after an accurate  
selection of the grapes.  
October 2017

**Vinification**

Soaking takes place in stainless  
steel tanks for 8-10 days at  
temperature of 24-26°C, with  
frequent délestage. The wine is  
then aged in 225-litre French oak  
barrels for 8 months and celledared  
for a brief period after bottling.

**Bottles produced**

133.000

**Alcohol**

12,5%

**Ageing potential**

10 years

**Serving temperature**

18°C

Fruity at the nose, with varietal driven notes of red berries. An enfolding and smooth taste sustained by well-balanced tannins. A result that exceeds all of our expectations, as the vintage was not ideal for red wines in Friuli.

Its versatile character allows a wide range of pairings: from the classic pizza "napoletana" to melt cheese dishes or smoked meats.