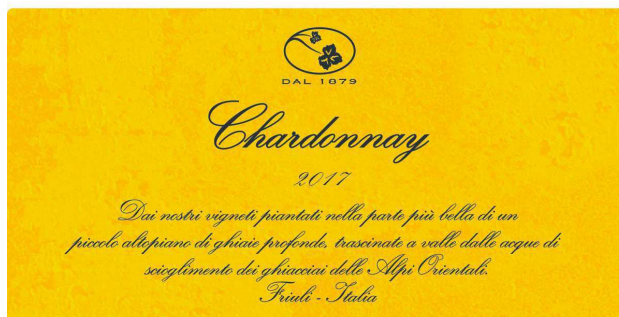


# LIS NERIS



## **Grape variety**

Chardonnay

## **Appellation**

DOC Friuli Isonzo

## **Growing area**

San Lorenzo (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.  
September 2017

## **Vinification**

Fermentation takes place in stainless steel tanks at a temperature of 20-22°C. Maturation on the fine lees in the same fermentation containers continues for 8 months with frequent bâtonnage. After bottling the wine is cellared for a brief period before release.

## **Bottles produced**

26.000

## **Alcohol**

13%

## **Ageing potential**

10 years

## **Serving temperature**

11 °C

A cold spring left its mark on early budding varieties like Chardonnay in 2017. During the summer grapes managed to react and, at the time of harvest, they showed different levels of ripeness. We picked them in two different phases allowing us to still produce a balanced wine, both at the nose and in the mouth. Delicious with delicate first courses.