

LIS NERIS

**Grape variety**

Sauvignon Blanc

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

45.000

Alcohol

13,5%

Ageing potential

10 years

Serving temperature

11 °C

2017 reflects the classic features we usually look for in this young version of Sauvignon: flowery notes prevail at the nose, whereas in the mouth it is more fruity. The aftertaste is long, salty and refreshing. Unique with both cooked or raw fishes.