

L I S N E R I S<sup>®</sup>

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J U R O S A

*Chardonnay*

*dai nostri vigneti piantati nella parte più bella di un  
piccolo altopiano di ghiaie profonde, trascinate a valle dalle acque  
di scioglimento dei ghiacciai delle Alpi Orientali  
Friuli - Italia*

**Grape variety**

100% Chardonnay

**Growing area**

San Lorenzo

**Soil type**

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

**Vineyard**

Jurosa - Gris

**Average age of vines**

25 years

**Training system**

Guyot - 5.200 vines/ha

**Production**

50 hl/ha

**Bottles produced**

25.000 (average)

**Vinification**

Fermentation takes place in 500-  
litre French oak barrels at 20-22°C,  
followed by maturation on the fine  
lees in the same barrels for 11  
months, with frequent bâtonnage.  
The wine is cellared for 4 months  
after bottling.

**Alcohol**

13/14%

**Ageing potential**

6 - 10 years

**Serving temperature**

11 °C



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**Lis Neris s.s. agricola**  
Via Gavinana, 5  
34070 San Lorenzo Isontino (GO)  
Tel: +39 0481 80105  
Fax: +39 0481 809592  
[www.lisneris.it](http://www.lisneris.it)  
[lisneris@lisneris.it](mailto:lisneris@lisneris.it)