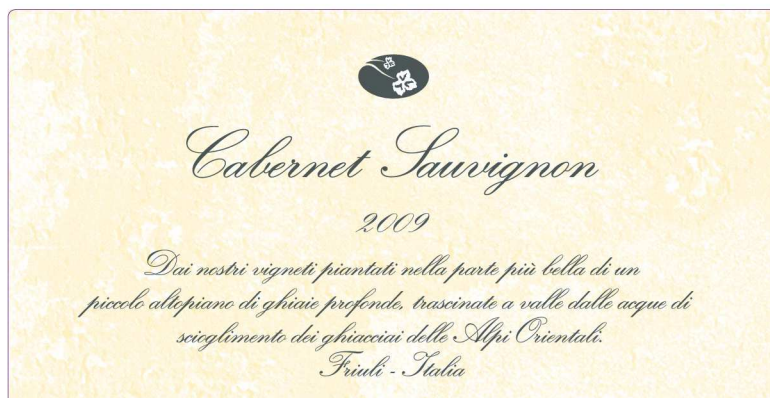


LIS NERIS®

**Grape variety**

100% Cabernet Sauvignon

Growing area

San Lorenzo - Corona -
Romans

Soil type

Calcareous, gravel soils on
a broad alluvial shelf
60/20 metres above sea
level

Average age of vines

15 years

Training system

Guyot
5.200 - 5.600 vines/ha

Production

55 - 60 hl/ha

Bottles produced

110.000 (average)

Vinification

Soaking takes place in stainless
steel tanks for 10-15 days at a tem-
perature of 26-28°C, with frequent
délestage. The wine is then aged in
225-litre French oak barrels for 6
months and cellared for a brief pe-
riod after bottling.

Alcohol

13%

Ageing potential

4 - 6 years

Serving temperature

16 °C



LIS NERIS®

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