

**Grape varieties**

85% Tocai Friulano  
10% Sauvignon Blanc  
5% Riesling

**Growing area**

San Lorenzo

**Soil type**

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

**Average age of vines**

6 years

**Training system**

Guyot  
5.200 - 5.600 vines/ha

**Production**

55 - 60 hl/ha

**Bottles produced**

30.000 (average)

**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.

**Alcohol**

13%

**Ageing potential**

4 - 6 years

**Serving temperature**

11 °C



LIS NERIS®

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)