

L I S N E R I S[®]

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G R I S

Pinot Grigio

*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% Pinot Grigio

Growing area

San Lorenzo

Soil type

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

Vineyard

Gris

Average age of vines

25 years

Training system

Guyot - 5.200 vines/ha

Production

50 hl/ha

Bottles produced

45.000 (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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