

**Grape varieties**

40% Pinot Grigio
30% Chardonnay
30% Sauvignon Blanc

Growing area

San Lorenzo

Soil type

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

Vineyard

Gris - Jurosa

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 12 months
after bottling.

Alcohol

13/14%

Ageing potential

10 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
lisneris@lisneris.it