

L I S N E R I S®

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P I C O L

Sauvignon Blanc

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

Grape variety

100% Sauvignon Blanc

Growing area

San Lorenzo

Soil type

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

Vineyard

Picol – Jurosa - Gris

Average age of vines

25 years

Training system

Guyot - 5.200 vines/ha

Production

50 hl/ha

Bottles produced

40.000 (average)

Vinification

Fermentation takes place in
stainless steel tanks at a
temperature of 20-22°C, followed by
a maturation on the fine lees in
stainless steel vats and 500-litre
French oak 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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