

LIS NERIS®



Sauvignon

2010

*Dai nostri vigneti piantati nella parte più bella di un
piccolo allepiano 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

Average age of vines

10 years

Training system

Guyot
5.200 - 5.600 vines/ha

Production

50 - 55 hl/ha

Bottles produced

45.000 (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
lisneris@lisneris.it