



*Tal Lùc*

LIS NERIS®

L. 2007

**Grape Varieties**

95% Verduzzo  
5% Riesling

**Growing area**

San Lorenzo

**Soil type**

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

**Vineyard**

Gris

**Average age of vines**

10 years

**Training system**

Guyot - 5.200 vines/ha

**Production**

10 hl/ha

**Bottles produced**

2.600 (0,375 litre bottles)

**Vinification**

After the harvest the grapes are put  
to dry for 120 days in an air condi-  
tioned area. Long, slow fermenta-  
tion takes place in new 225-litre  
French oak barrels. After bottling  
the wine is cellared for 12 months  
prior to release.

**Alcohol**

11%

**Ageing potential**

10 years

**Serving temperature**

10 °C



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**Lis Neris s.s. agricola**

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