GUIDELINES

1. Lis Neris is an authentic family-managed winery, where the family is involved directly in all the production processes.

2. The wines are produced exclusively with grapes from our own vineyards.

3. We develop and preserve the environment, controlling CO2 emissions and operating a wide sustainability program.

4. We use traditional training systems in the vineyard, in order to nurture the older vines which are capable of exalting the characteristics of the terroir and the aging potential of the wines.

5. The relationship in the vineyard between man and plant is different from other places of work. Each vine is different and needs to be handled in a different way. It is possible to do some initial machine work in the vineyards, but then it is vital to proceed manually.

6. The agronomic management of our vineyards is firmly inspired by sustainability principles, with the aim of safeguarding the environment, vineyard workers and consumers.

7. The winery buildings are located in the centre of the village. Most of the cellar extends underground and the exterior part is perfectly integrated into the environment.

8. The cellar is planned and built to make the production processes easier as well to respect the grapes and their evolutionary rhythm.

9. The winery is energy autonomous, thanks to solar panels which collect and transform solar power.

10. Through information and awareness, the consumer is actively involved in the development and defence of the principles on which a sustainable approach is based.

LIS NERIS