

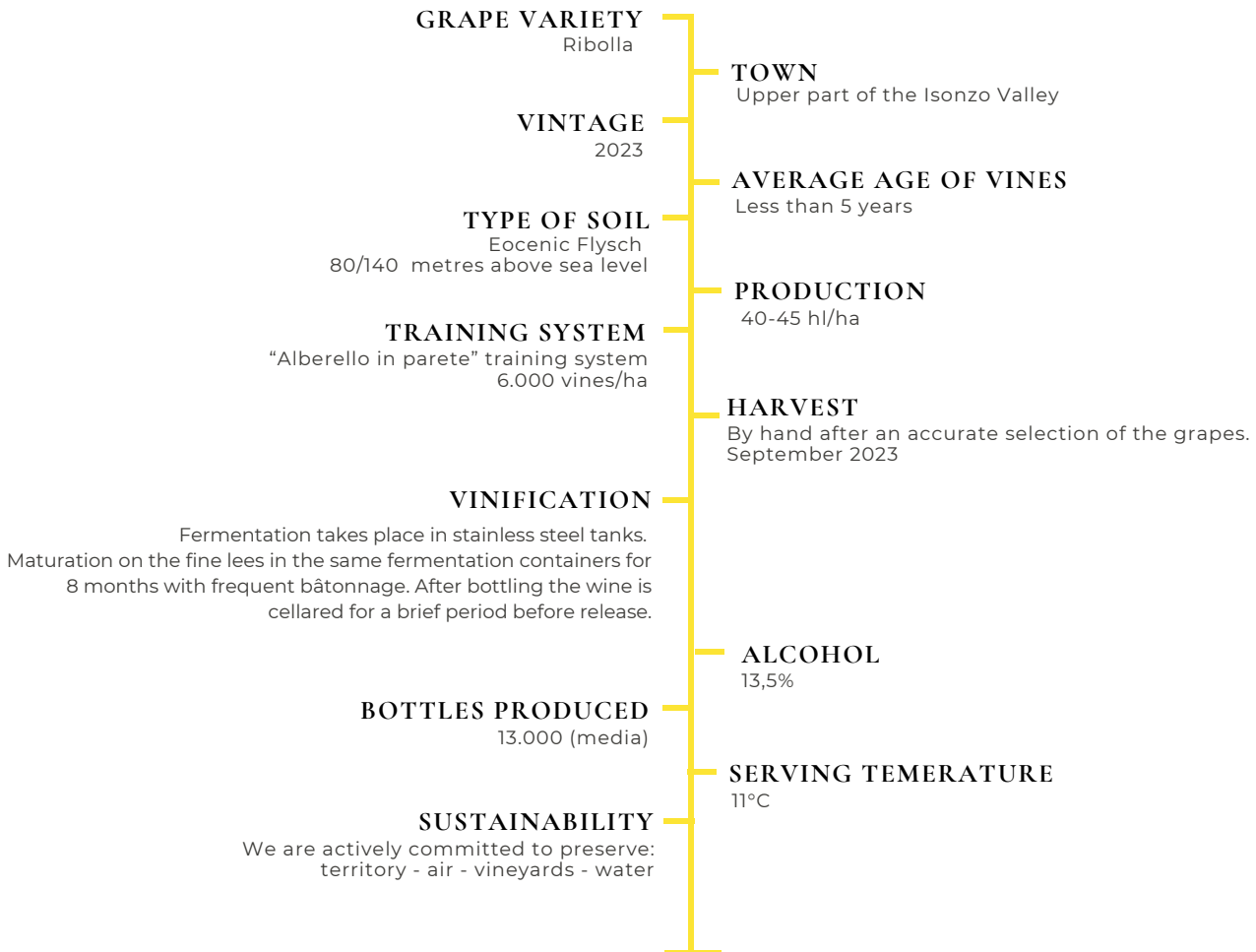


Cuvée wines are created to satisfy both the tastes of consumers and the desire for research of the wine maker. Fiore di Campo is a versatile wine, as 2023 demonstrates too; a certainty for who wants it and a guarantee for who produces it.

The pairing possibilities are multiple, but it is a good choice also by itself.

2023: A good spring followed by a restless summer, during which hot, dry periods alternated with cool, rainy ones. The most critical moment was between the end of July and the beginning of August. Then came the best part of the season, when the vines had the time and conditions to favour physiological and aromatic ripening. A harvest that, more than others, will stand out thanks to its intimate bond with its terroir.





It is well known that hot and dry vintages enhance the best qualities and the typicality of this grape. Despite its restlessness, summer 2023 did not represent a limit. Acid freshness and alcoholic complexity integrate very well, giving BBK 2023 drinkability and depth.

Perfect for aperitifs for spring and summer.  
To be tasted also with salads, risotto with vegetables and seafood.

2023: A good spring followed by a restless summer, during which hot, dry periods alternated with cool, rainy ones. The most critical moment was between the end of July and the beginning of August. Then came the best part of the season, when the vines had the time and conditions to favour physiological and aromatic ripening. A harvest that, more than others, will stand out thanks to its intimate bond with its terroir.



# LIS NERIS®



## Pinot Grigio

*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*



This vintage of Pinot Grigio is characterized by the typical fruity, spicy and floral bouquet that arises from the close link between the terroir and this varietal.

Perfect with starters and seasonal first courses, to try also with refined main courses.

2023: A good spring followed by a restless summer, during which hot, dry periods alternated with cool, rainy ones. The most critical moment was between the end of July and the beginning of August. Then came the best part of the season, when the vines had the time and conditions to favour physiological and aromatic ripening.

A harvest that, more than others, will stand out thanks to its intimate bond with its terroir.

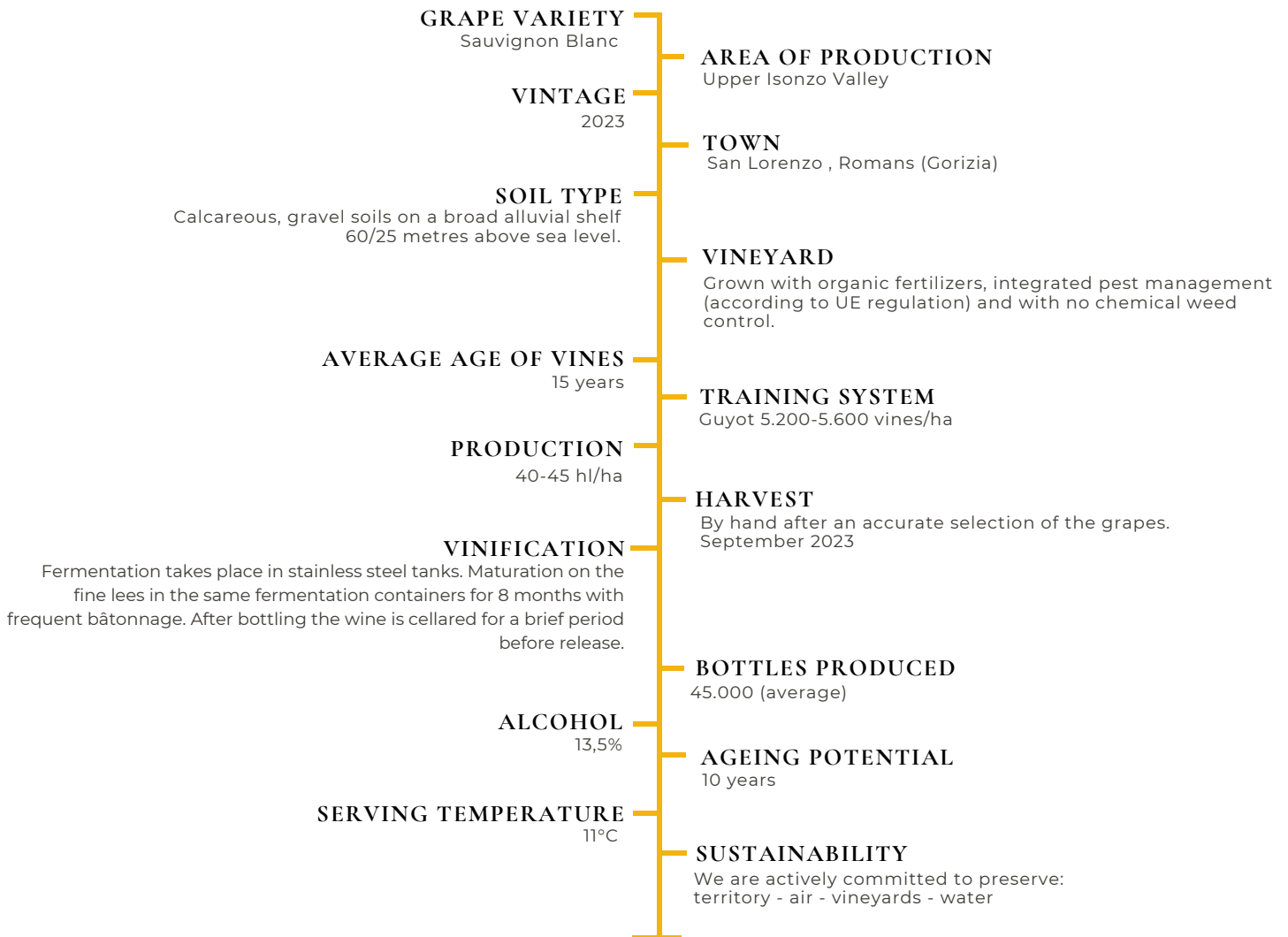


# LIS NERIS®



## Sauvignon

*Da i nostri vigneti piantati nella parte più bella di un  
piccolo altopiano di ghiaie profonde, trascinati a valle dalle acque di  
scioglimento dei ghiacciai delle Alpi Orientali.  
Friuli - Italia*



A vivid and fresh varietal expression where floral flavours prevail (predominate). A very good vintage for Sauvignon blanc.

Unique with dishes based on fish, both cooked and raw, and fresh cheeses.

2023: A good spring followed by a restless summer, during which hot, dry periods alternated with cool, rainy ones. The most critical moment was between the end of July and the beginning of August. Then came the best part of the season, when the vines had the time and conditions to favour physiological and aromatic ripening.

A harvest that, more than others, will stand out thanks to its intimate bond with its terroir.



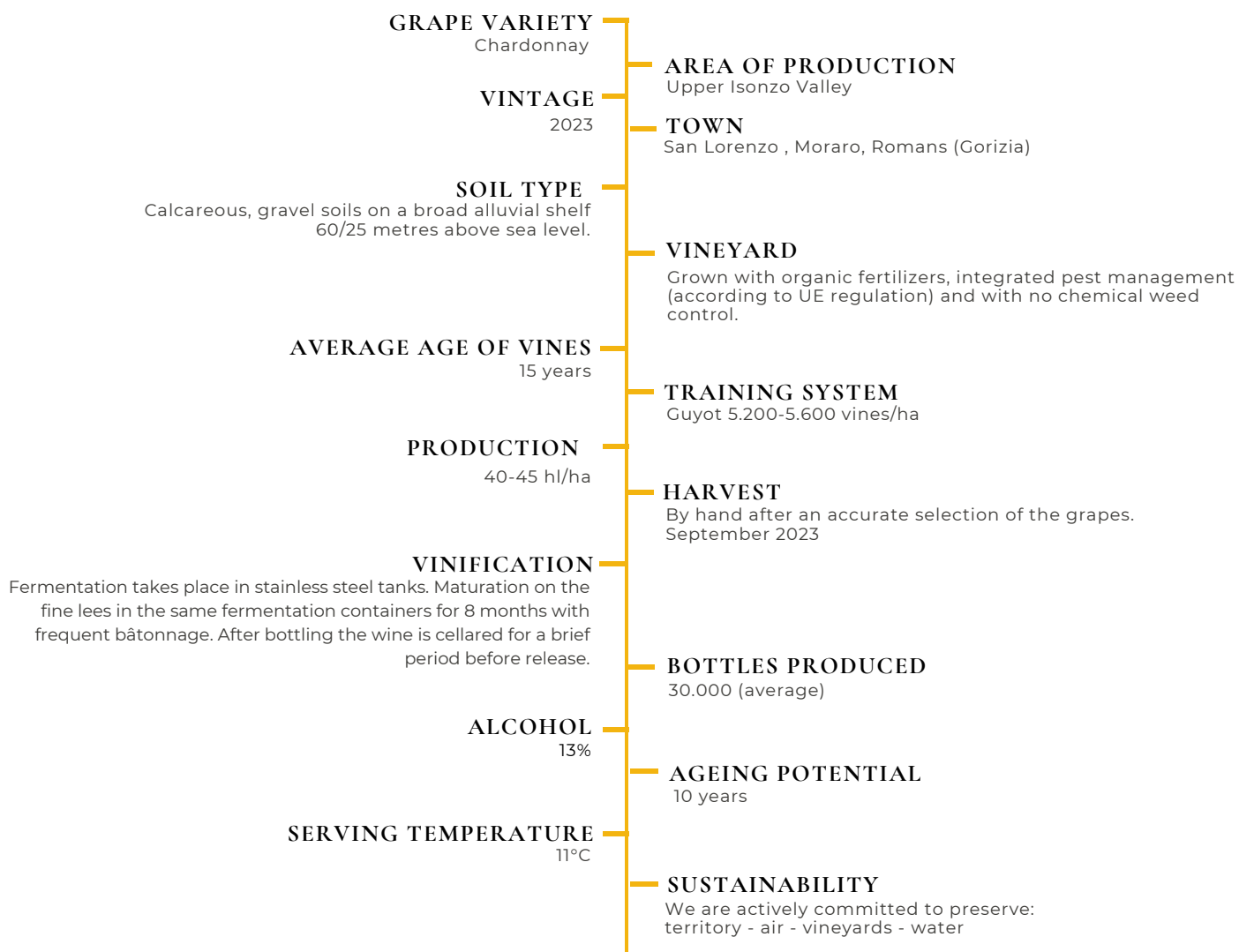
[www.lisneris.it](http://www.lisneris.it)

# LIS NERIS®



## Chardonnay

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



Although 2023 expresses more elegance than power, this wine is characterized by a clear sensation of ripe pulp, as proof of a great concentration, followed by a savoury and refreshing finish.

Very versatile, excellent on first courses, also worth trying throughout the meal.

2023: A good spring followed by a restless summer, during which hot, dry periods alternated with cool, rainy ones. The most critical moment was between the end of July and the beginning of August. Then came the best part of the season, when the vines had the time and conditions to favour physiological and aromatic ripening.

A harvest that, more than others, will stand out thanks to its intimate bond with its terroir.



[www.lisneris.it](http://www.lisneris.it)

# LIS NERIS®



## Cabernet Sauvignon

*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

Cabernet Sauvignon

### VINTAGE

2021

### SOIL TYPE

Calcareous, gravel soils on a broad alluvial shelf  
60/25 metres above sea level.

### AVERAGE AGE OF VINES

15 years

### PRODUCTION

50-55 hl/ha

### VINIFICATION

Soaking takes place in stainless steel tanks for 8-10 days, with frequent délestage. The wine is then aged in 500 and 225-litre oak barrels for 15 months and cellared after bottling.

### ALCOHOL

13,5%

### SERVING TEMPERATURE

18°C

### AREA OF PRODUCTION

Upper Isonzo Valley

### TOWN

San Lorenzo , Corona, Romans (Gorizia)

### VINEYARD

Grown with organic fertilizers, integrated pest management (according to UE regulation) and with no chemical weed control.

### TRAINING SYSTEM

Guyot 5.200-5.600 vines/ha

### HARVEST

By hand after an accurate selection of the grapes.  
End of September 2021

### BOTTLES PRODUCED

110.000 (average)

### AGEING POTENTIAL

10 years

### SUSTAINABILITY

We are actively committed to preserve:  
territory - air - vineyards - water

After alcoholic and malolactic fermentation, it matures for 15 months in oak.

An intense colour, Fruity at the nose, with varietal driven notes of prunes and blackberries. An enfolding and smooth taste sustained by well-balanced tannins.

Its versatile character allows for a great variety of pairings: from classic Neapolitan pizza to dishes based on melted cheeses and smoked meats.

2021: After a delayed flowering in spring, the warm weather arrived together with cooler phases that allowed a slow, healthy and uniform maturation of the grapes. During the harvest we take the best out of the day-night temperature variation.



[www.lisneris.it](http://www.lisneris.it)