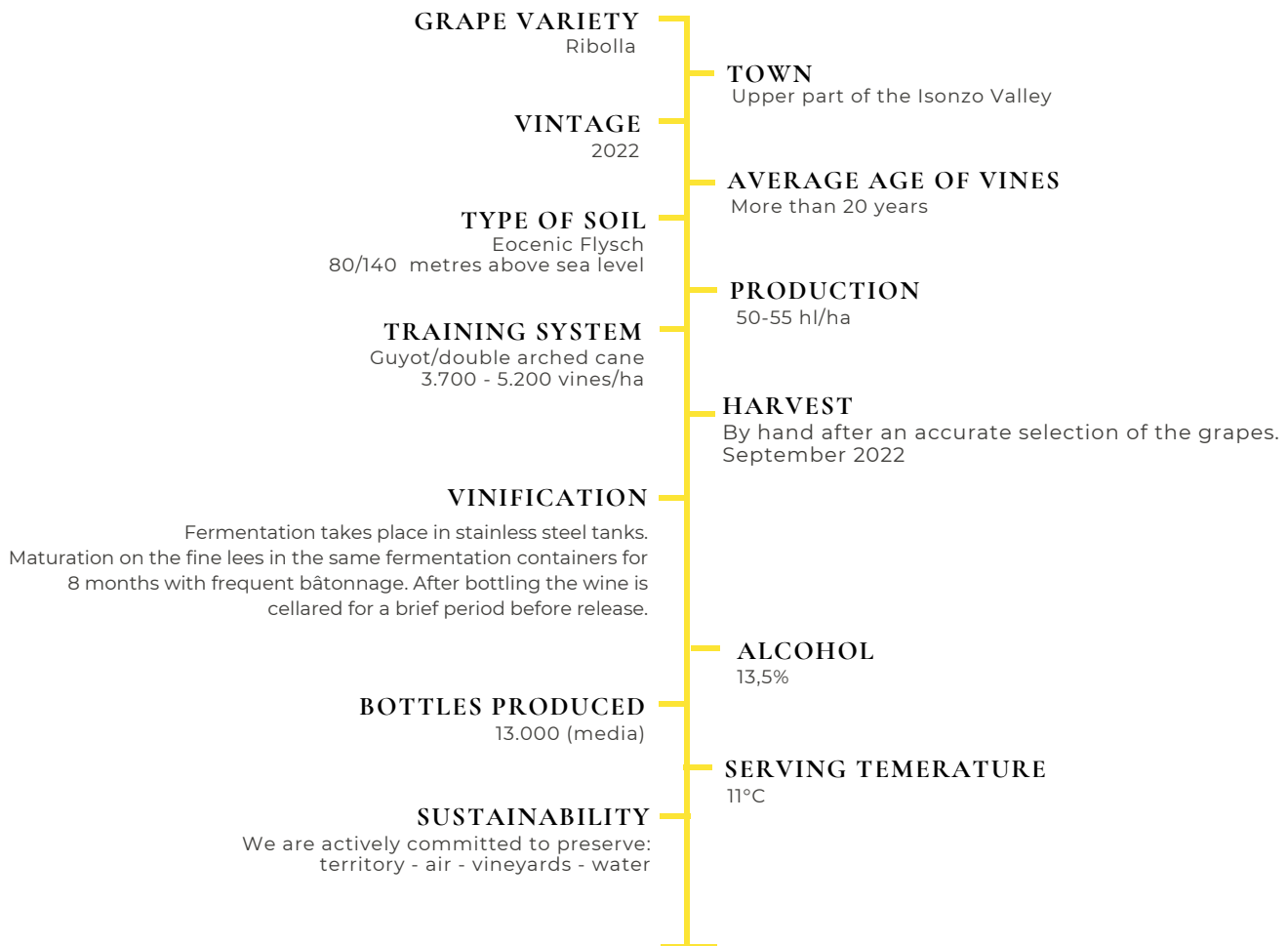


Friulano, Sauvignon Blanc and Riesling together play a good game with such a warm vintage as 2022. The balance and proportion of the Cuvée favor a fresh floral aromatic profile that coexists with a robust body and a deep aftertaste. At ease with Mediterranean diet dishes.

2022: The early spring, the summer heat and the scarcity of water characterized this year, where the harvest, which began at the end of August, continued gradually until the first days of October. The white wines demonstrate great concentration without losing the typical pulpy and fragrant flavor that our vineyards can transmit.





Thanks to its strong character Ribolla reacts to warmer vintages by enhancing the fresh citrus aroma typically expressed by the best vineyards.

Perfect for aperitifs for spring and summer.

To be tasted also with salads, risotto with vegetables and seafood.

2022: Early spring, summer heat and scarcity of water characterized this vintage. The harvest started at the end of August and continued gradually until the first days of October. White wines are very intense, without losing the typical juicy and fragrant sapidity that our vineyards can convey.



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 wine, result of a warm vintage, expresses fruity and enveloping balsamic sensations together with a pleasant salty note which is typical of our soil.

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

2022: The early spring, the summer heat and the scarcity of water characterized this year where the harvest, which began at the end of August, continued gradually until the first days of October. The white wines demonstrate great concentration without losing the typical pulpy and fragrant flavor that our vineyards can transmit.



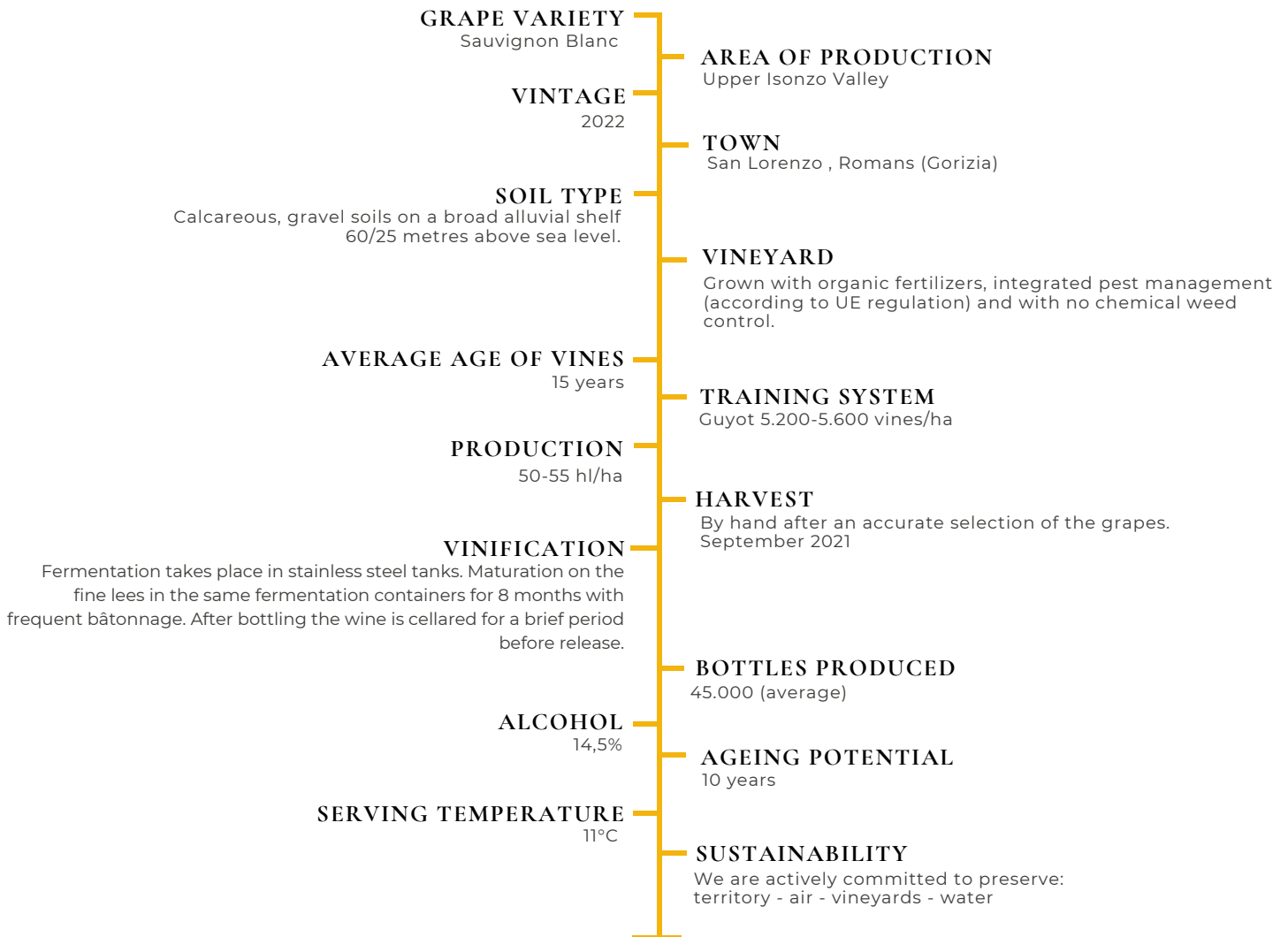
www.lisneris.it

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*



Despite the attitude of Sauvignon Blanc to prefer fresh vintages, we find in this '22 a good varietal typicality of a fresh floral nature which, together with its flavor, becomes an excellent accompaniment to rich dishes based on fish and fresh cheeses.

2022: The early spring, the summer heat and the scarcity of water characterized this year where the harvest, which began at the end of August, continued gradually until the first days of October. The white wines demonstrate great concentration without losing the typical pulpy and fragrant flavor that our vineyards can transmit.

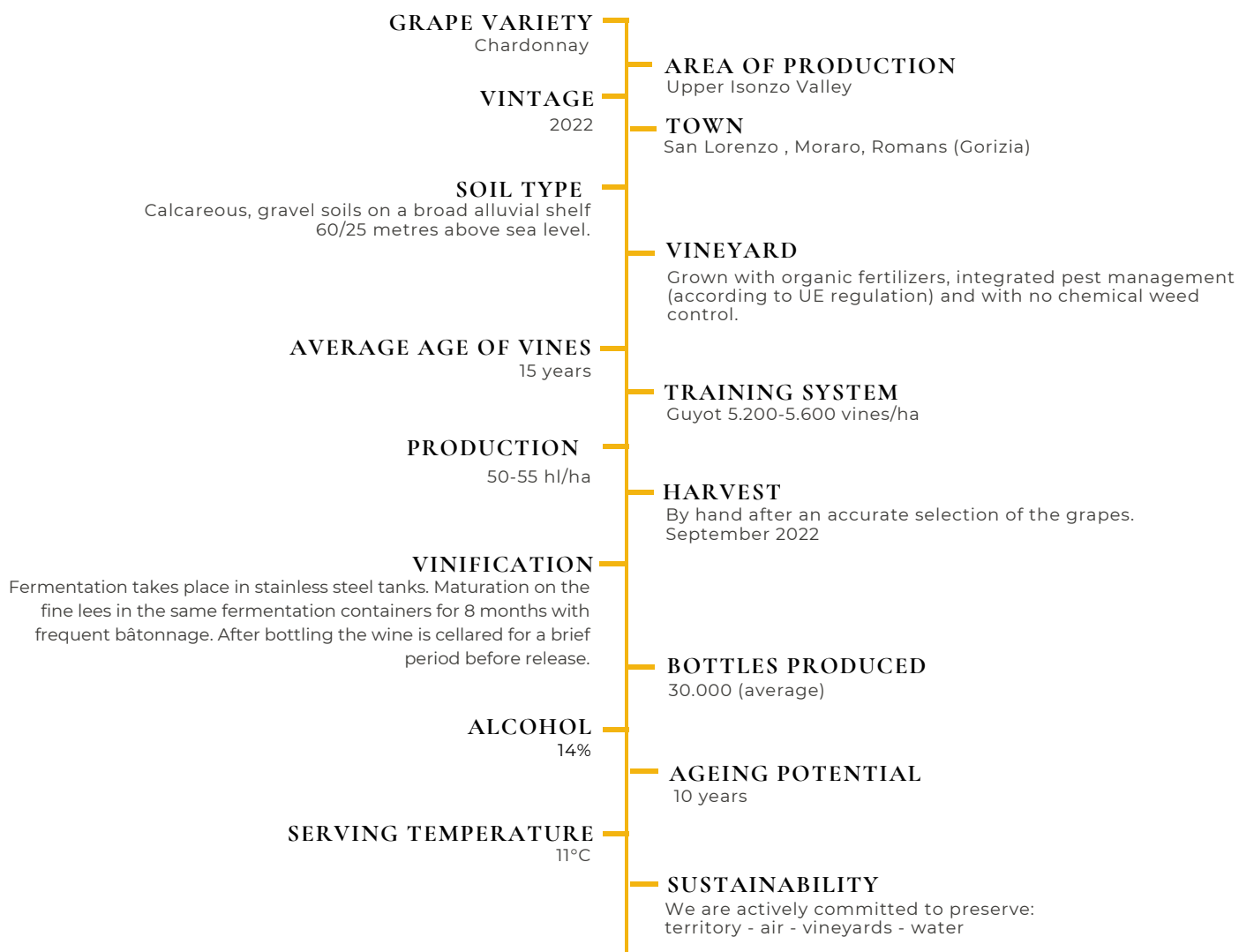


LIS NERIS®



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*



The amount of sun and lack of rain this year contributed to a higher concentration of the grapes. This wine demonstrates it with a fruity profile and a persistence that recalls a saline freshness.
Very versatile, excellent on first courses, also worth trying throughout the meal.

2022: The early spring, the summer heat and the scarcity of water characterized this year where the harvest, which began at the end of August, continued gradually until the first days of October. The white wines demonstrate great concentration without losing the typical pulpy and fragrant flavor that our vineyards can transmit.



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

2020

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 for a brief period after bottling.

ALCOHOL

13%

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 2020

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.

A lively wine with an intense color and a fruity and enveloping taste: a classic Cabernet Sauvignon from Lis Neris which confirms its pleasant and drinkable characteristics.

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

2020: For the reasons we all know, it was not an easy year, but nature took a little revenge, creating the ideal conditions for maturation. This has helped us harvest grapes that combine concentration and finesse.



www.lisneris.it