

This Pinot Grigio, able to captivate local and international wine lovers, has always had a special role for Lis Neris. The secret of its success is: over time, the youthful fruity fragrance is gradually prevailed by an elegant spiciness, backed by a balsamic energy at first, which then becomes salty. It will evolve finely for many years.
This wine could be easily paired with both fish and white meat dishes.

*“Whoever thinks that Pinot Grigio produces boring and simple wines only, should taste Lis Neris Gris.
Through this wine Alvaro Pecorari shows what more this varietal has to offer.” – Falstaff*

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.



L I S N E R I S

2021

J U R O S A

*Chardonnay, dai nostri vigneti più rappresentativi,
piantati nel cuore di un piccolo altopiano di ghiaie profonde, trascinate a valle
dalle acque di scioglimento dei ghiacciai delle Alpi Orientali
Friuli - Italia*

GRAPE VARIETY

Chardonnay

VINTAGE

2021

SOIL TYPE

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

AVERAGE AGE OF VINES

More than 30 years

PRODUCTION

50-55 hl/ha

VINIFICATION

Fermentation takes place in 500-litre French oak barrels, followed by
maturation on the fine lees in the same barrels for 11 months, with
frequent bâtonnage. The wine is cellared 24 months after bottling.

ALCOHOL

14%

SERVING TEMPERATURE

11°C

AREA OF PRODUCTION

Upper Isonzo Valley

TOWN

San Lorenzo (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.
September 2021

BOTTLES PRODUCED

25.000 (average)

AGEING POTENTIAL

20 years

SUSTAINABILITY

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

Flavours typical of this variety, alternate sweet spices with roasted nuts. At the mouth is warm and soft. The power is well balanced by a good freshness and a long finish. A wine with a great drinkability and that ages well.

Perfect to pair with all fish dishes, from warm starters to entrées and steamed or stewed main courses. To be tasted also with cheese and white meat dishes.

"This is a terrific expression of this versatile French grape"

M.L. Wine Advocate, Robert Parker USA

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.



L I S N E R I S

2022

P I C O L

*Sauvignon Blanc, dai nostri vigneti più rappresentativi,
piantati nel cuore di un piccolo altipiano di ghiaie profonde, trascinate a valle
dalle acque di scioglimento dei ghiacciai delle Alpi Orientali
Friuli - Italia*

GRAPE VARIETY Sauvignon Blanc	AREA OF PRODUCTION Upper Isonzo Valley
VINTAGE 2022	TOWN San Lorenzo (Gorizia)
SOIL TYPE Calcareous, gravel soils on a broad alluvial shelf 60 metres above sea level.	VINEYARD Grown with organic fertilizers, integrated pest management (according to UE regulation) and with no chemical weed control.
AVERAGE AGE OF VINES More than 30 years	TRAINING SYSTEM Guyot 5.200 - 5.600 vines/ha
PRODUCTION 45-50 hl/ha	HARVEST By hand after an accurate selection of the grapes. September 2022
VINIFICATION Fermentation takes place in stainless steel tanks, followed by a maturation on the fine lees in stainless steel vats and 500-litre French oak barrels for 11 months, with frequent bâtonnage. The wine is cellared at least 12 months after bottling.	BOTTLES PRODUCED 40.000 (average)
ALCOHOL 14,5%	AGEING POTENTIAL 20 years
SERVING TEMPERATURE 11°C	SUSTAINABILITY We are actively committed to preserve: territory - air - vineyards - water

The enfolding fruity notes, typical of warmer vintages, blend perfectly with floral ones and flow together from mouth to nose. The fine savoury finish confirms the greatness of this vintage.

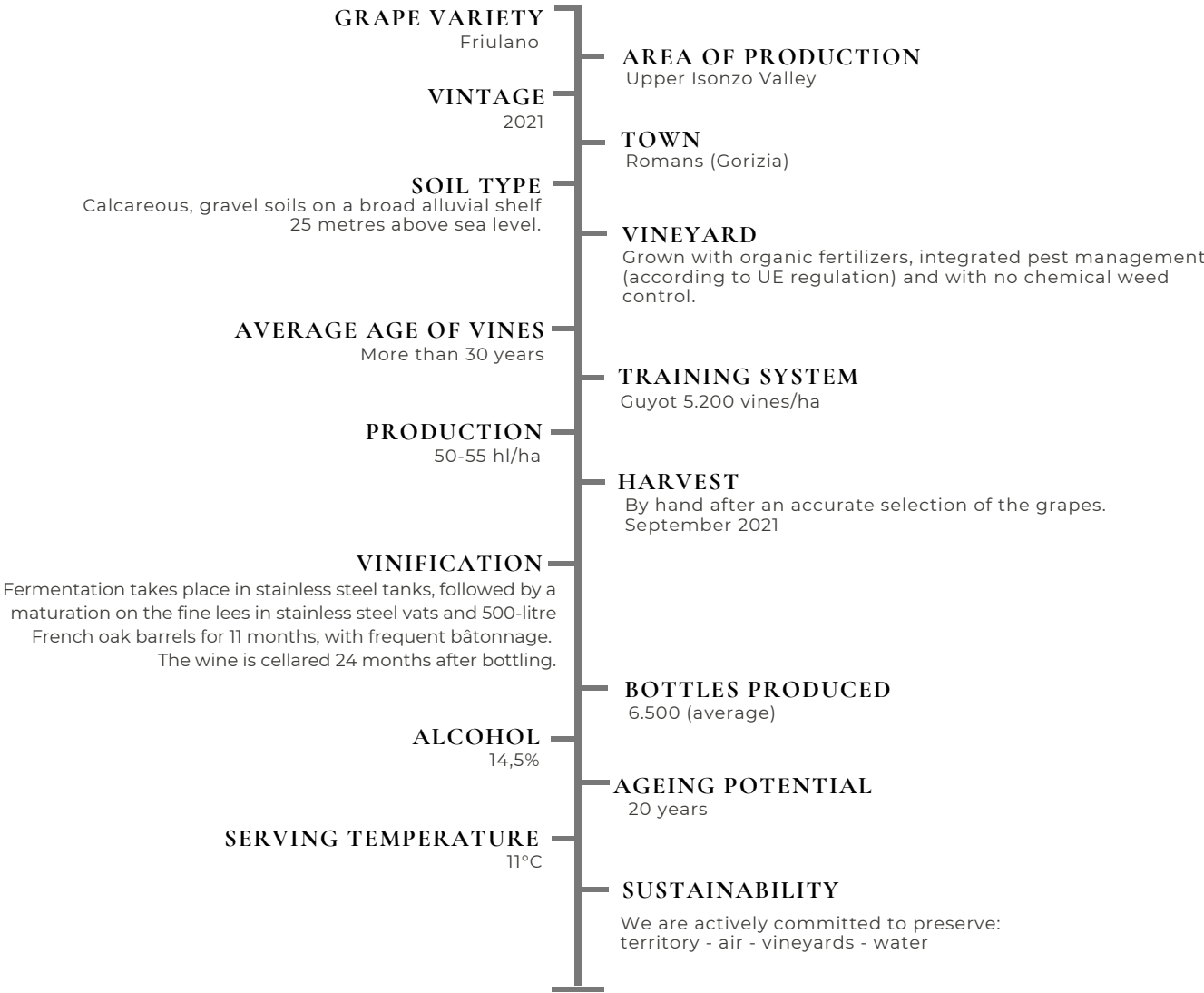
A wine suited to all courses. Perfect with rich fish dishes and fresh cheeses.

"Its brilliant acidity is the show's real highlight [...]" Vinous, USA

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White wines are very intense, without losing the typical juicy and fragrant sapidity that our vineyards can convey.





The characteristics of the vintage brought a great structure to this Friulano that usually gives its best during this type of seasons. Warm and mature at the nose, complex, enfolding and creamy in the mouth. A thoroughbred!

Well paired with regional dishes based on cheeses, vegetables and San Daniele ham. Great also with freshwater fish.

"It's textural and deep but with a salty-savory character and structure that reminds me more of white Burgundy than Friulano." E.G. Vinous USA

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.

