

Cuvée wines, more than other, are the best expression of the philosophy and the vision of a wine maker. Each wine represents a unique interpretation based on elegance and on the ability of the producer to anticipate the evolution of the different sensations. Lis 2018 is a deep immersion in the terroir.

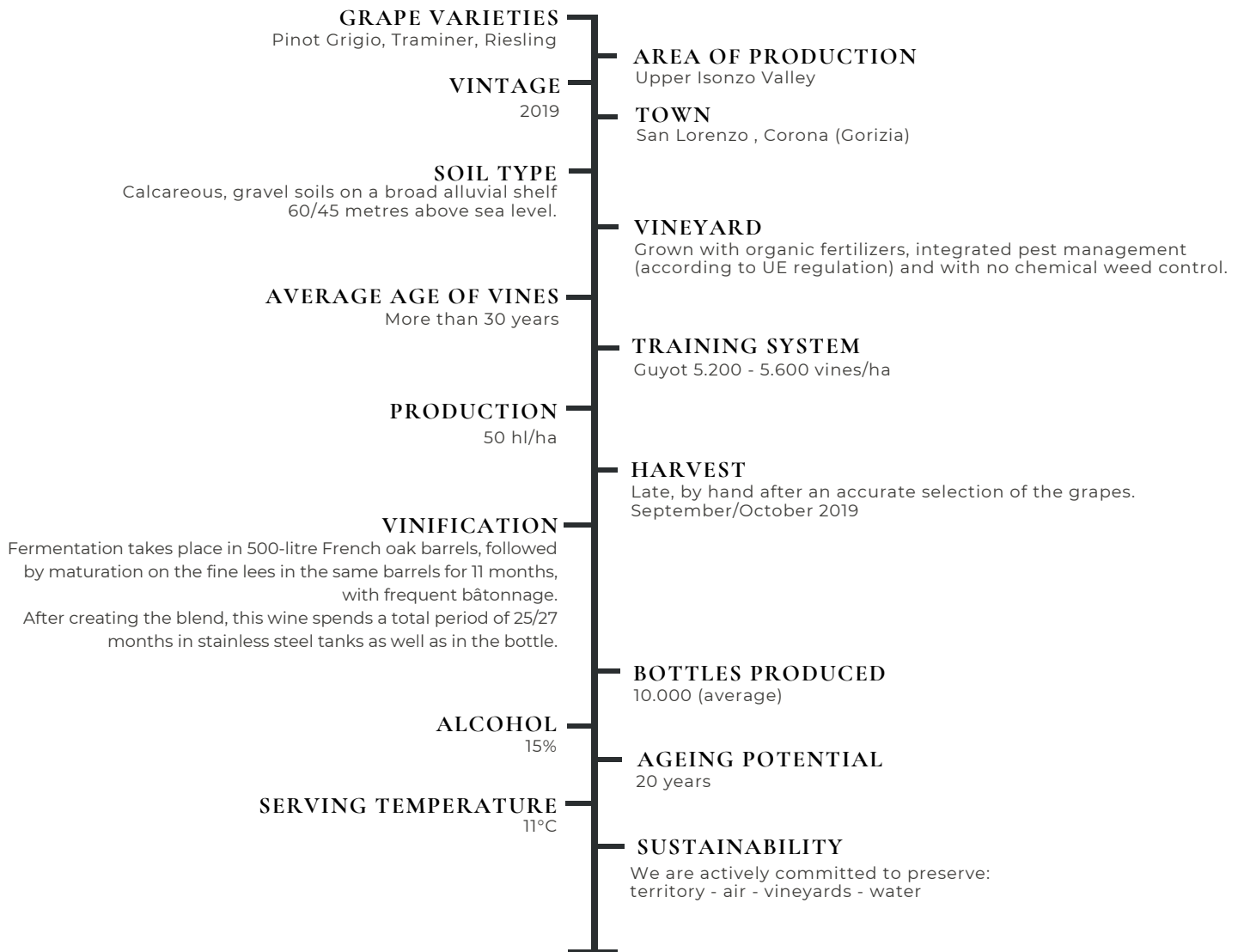
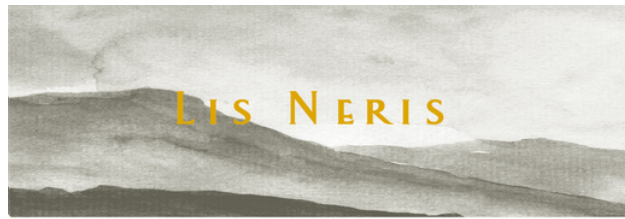
Its character makes it perfect if paired with both tasty fish, and delicate white meat dishes.

“When approaching Lis, a blend of international varieties, it is clear that it really is the terroir that makes the difference. To this is of course very important to add sensitivity, skills, and vision of an acknowledged winemaker.”

from guida Vitae 2020 IT

2018: Despite the hot summer, each grape matured gradually, as in the best vintages, letting us focus on a single variety during both harvest and vinification.





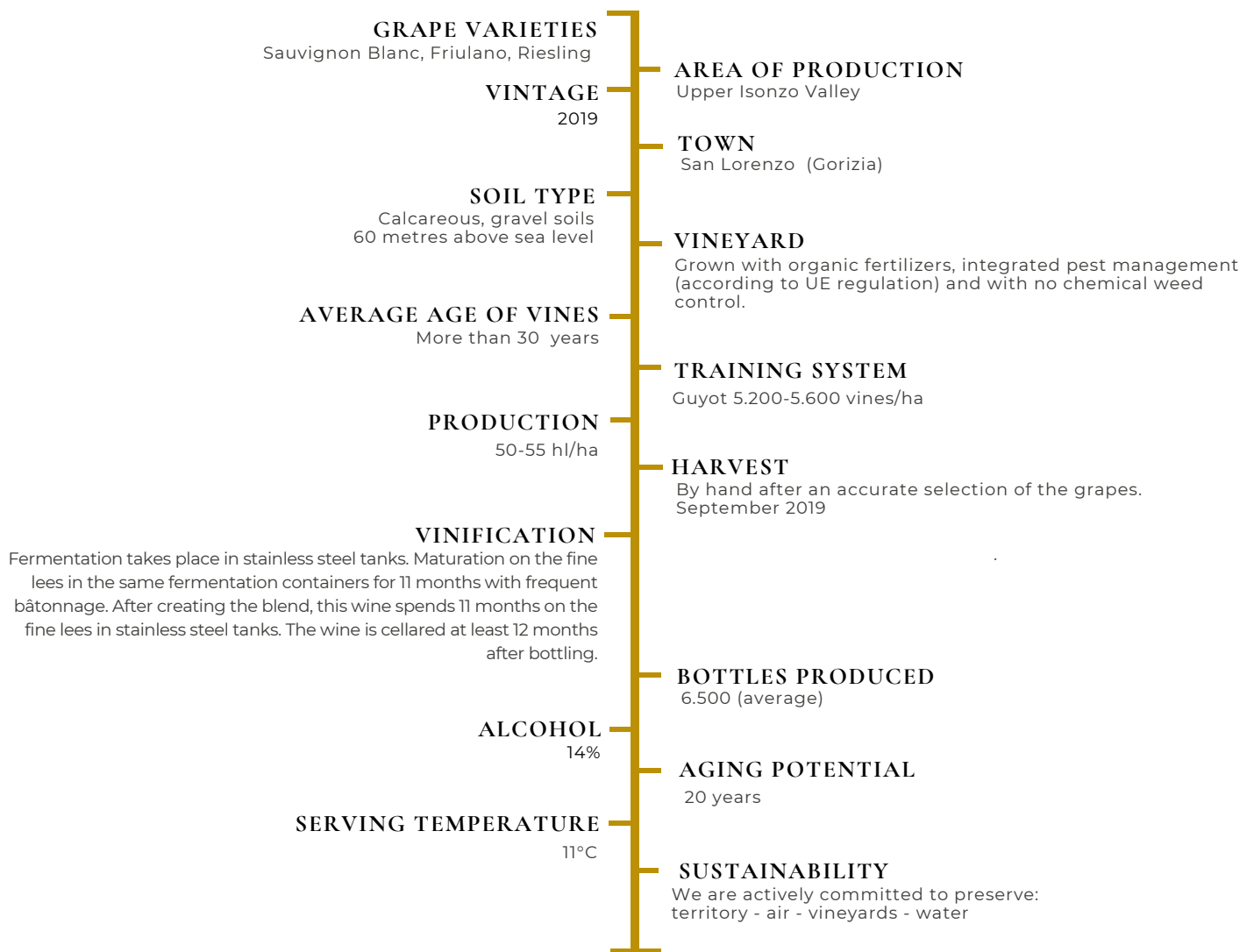
The complexity is suggested by its green and gold shades: floral, tropical and spicy. Warm and persistent.

Perfect to be drunk while having a conversation. Great with spicy finger food, Asian cuisine or with Gorgonzola cheese.

*"Confini ("borders" in Italian), for a wine that has no boundaries is a particularly welcome oxymoron:
its aromas and flavors are of an exceptional and boundless breadth."
Veronelli 2020 IT*

2019: Ideal vintage with the best conditions during the harvest that will make this wine able to compete at high levels for years.





This is the new entry among Lis Neris Premium Cuvée wines. The blend of these grape varieties represents the combination of different cultures: Sauvignon Blanc, Friulano and Riesling. At the nose a circle of spicy notes and delicate floral flavours, in the mouth it expresses a fine balance together with a bright energy.

Perfect with a selection of cold cuts, better if smoked ones. Try it also with creamy and tasty first courses.

"The 2019 maintains fantastic energy yet is also lightly structured. The balance here is stunning, and while enjoyable today, there's a bright future ahead of it all well." E.G. Vinous USA

2019: Throughout the harvest the weather was ideal: very few rains and great daytime temperature ranges, which granted a mild climate in the central hours of the day, making the wines from this vintage able to compete at high levels.





Tal Luc

LIS NERIS®
Cuvée 56

GRAPE VARIETIES

Cuvée of dried grapes

SOIL TYPE

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

AVERAGE AGE OF VINES

More than 30 years

PRODUCTION

10 hl/ha

VINIFICATION

After the harvest the grapes are put to dry for 120/130 days in an air conditioned area. Fermentation and maturation take place in new 225-litre French oak barrels. After bottling the wine is cellared for at least 12 months prior to release.

BOTTLES PRODUCED

2.000 (0,375 litre bottles
average)

AGEING POTENTIAL

20 anni

SUSTAINABILITY

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

AREA OF PRODUCTION

Wine obtained from dried grapes -
White

VINEYARD

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

TRAINING SYSTEM

Guyot 5.200 vines/ha

HARVEST

By hand after an accurate selection of the grapes.
September 2015 and September 2016

RESIDUAL SUGAR

280 gr/L

ALCOHOL

10%

SERVING TEMPERATURE

10°C

This wine is produced only in some vintages: the most suitable.

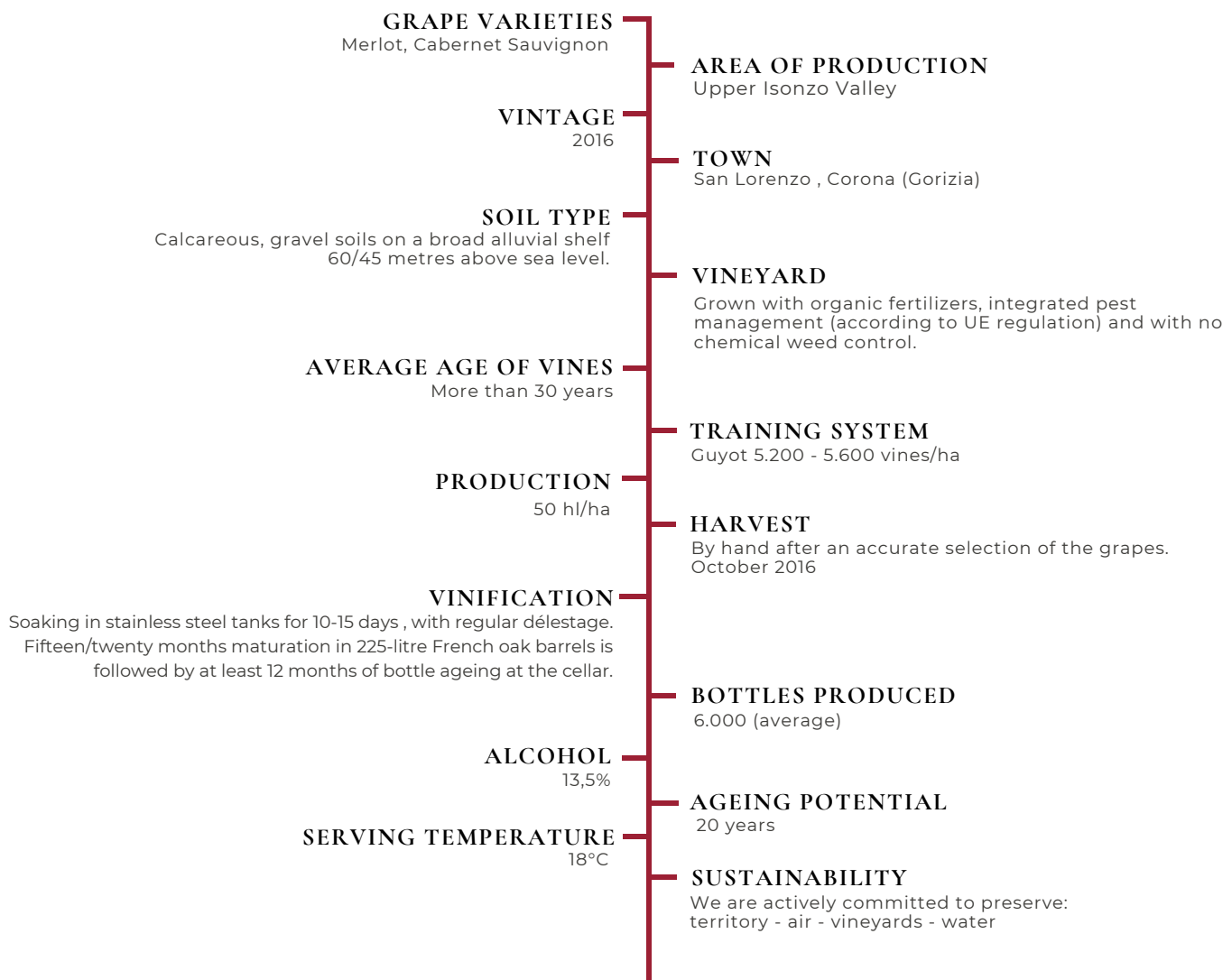
This cuvée is the combination of two of them, that complement each other to express a great and real personality. The slow and gradual drying process is the real secret of this wine. The fermentation and maturation of the cuvée take place in barrique where sweetness, subtle acidity and spices dominate the wood creating a fascinating Mediterranean frame. Unfiltered. Perfect with aged cheeses, but even better with a good book as well.

"Alvaro is able to present one of the best Italian sweet wines, Tal Luc, produced in few thousands of half bottles, but capable to compete with the best Sauterns and Tokaj."

Doctor Wine IT



www.lisneris.it



An ambitious red wine produced in an area with a strong white wine tradition. As for classic Bordeaux blend, grapes are Merlot and Cabernet Sauvignon. Merlot gives warmth and smoothness, while Cabernet Sauvignon spices and refined tannins. A wine for special occasions.

Perfect with red meats and aged cheeses.

*"It offers up a lovely, perfumed bouquet that leads to crushed raspberries, flowers and spices.
Medium in body, this delicious red reveals excellent length and an accessible personality."*

A.G. The Wine Advocate USA

2016: If compared with the previous ones, this vintage has slightly more alcohol and acidity: in one word more energy.

