

LIS NERIS®



Grape variety

Typical Slovene grapes

Growing area

Barbana, Biljana, Kozana (Slovenia)

Soil type

Eocene flysch, 165 above sea level

Average age of vines

More than 20 years

Training system

Guyot/double-arched cane
3.700 - 5.200 vines/ha

Production

50 - 55 hl/ha

Harvest

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

Vinification

Fermentation takes place in stainless steel tanks at a temperature of 20-22°C. Maturation on the fine lees in the same fermentation containers continues for 8 months with frequent bâtonnage. After bottling the wine is cellared for a brief period before release.

Bottles produced

26.000

Alcohol

14%

Serving temperature

11 °C

Barbana, Biljana, Kozana (BBK) are the three small villages situated in the heart of the most famous Slovene wine growing region, from where the grapes of this wine are sourced: Ponca and Rebula have been living here together since centuries. Perfect for aperitifs with fresh cheeses and vegetarian omelets.