

# LISNERIS®

2017

## PICCOL

*Sauvignon Blanc*

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

### GRAPE VARIETY

Sauvignon Blanc

### VINTAGE

2017

### APPELLATION

DOC Friuli Isonzo

### GROWING AREA

San Lorenzo Isontino (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 25 years

### TRAINING SYSTEM

guyot 5.200 - 5.600 vines/ha

### PRODUCTION

50-55 hl/ha

### HARVEST

By hand after an accurate selection of the grapes.  
September 2017

### VINIFICATION

Fermentation takes place in stainless steel tanks at a temperature of 22-24 °C, 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

13,5%

### AGEING POTENTIAL

20 years

### SERVING TEMPERATURE

11°C

### SUSTAINABILITY

We are committed every day to preserve:

territory - air - vineyards - water

A perfectly respectable vintage for this varietal. The “Friulian style of Sauvignon Blanc” is exalted through the aromatic and structural combination. A wine for collectors. A wine suited to all courses. Perfect with rich fish dishes and fresh cheeses

*“[...] the 2016 Friuli Isonzo Sauvignon Blanc Picol offers tremendous value.”*

*M.L. Wine Advocate, Robert Parker USA*



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