

LISNERIS



Sauvignon

2019

*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	APPELLATION DOC Friuli Isonzo
VINTAGE 2019	GROWING AREAS San Lorenzo Isontino, Romans (Gorizia)
SOIL TYPE Calcareous, gravel soils on a broad alluvial shelf 60/25 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 15 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 2019
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 for 8 months with frequent bâtonnage. After bottling the wine is cellared for a brief period before release.	BOTTLES PRODUCED 45.000 (average)
ALCOHOL 13,5%	AGEING POTENTIAL 10 years
SERVING TEMPERATURE 11°C	SUSTAINABILITY We are committed every day to preserve: territory - air - vineyards - water

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.

Sauvignon Blanc has some easily recognisable features which are the base of its international success. This vintage shows a spicy minerality well combined with more typical fruity sensations. Unique with both cooked or raw fishes.

