

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.

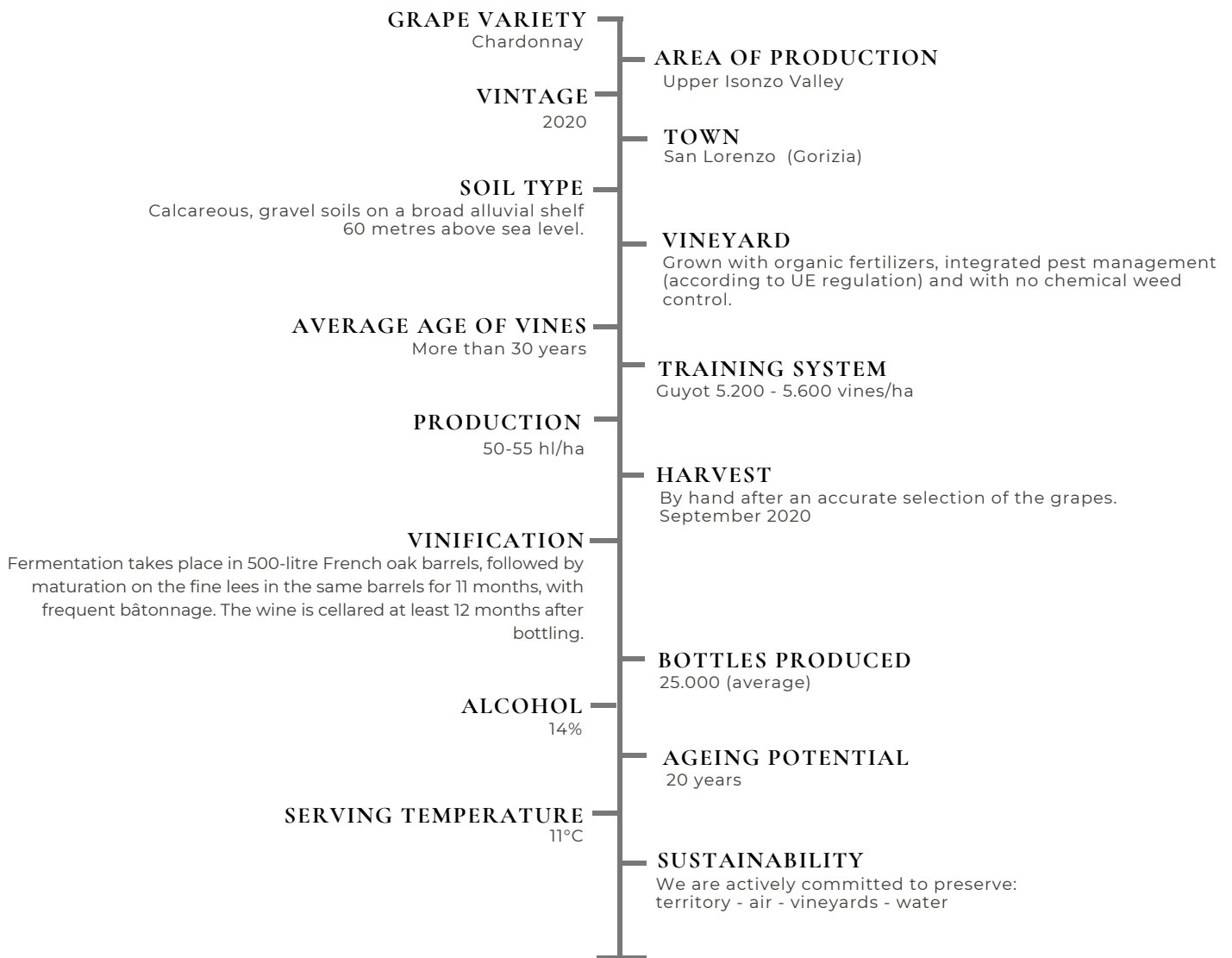
It will evolve finely for many years.

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*

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.



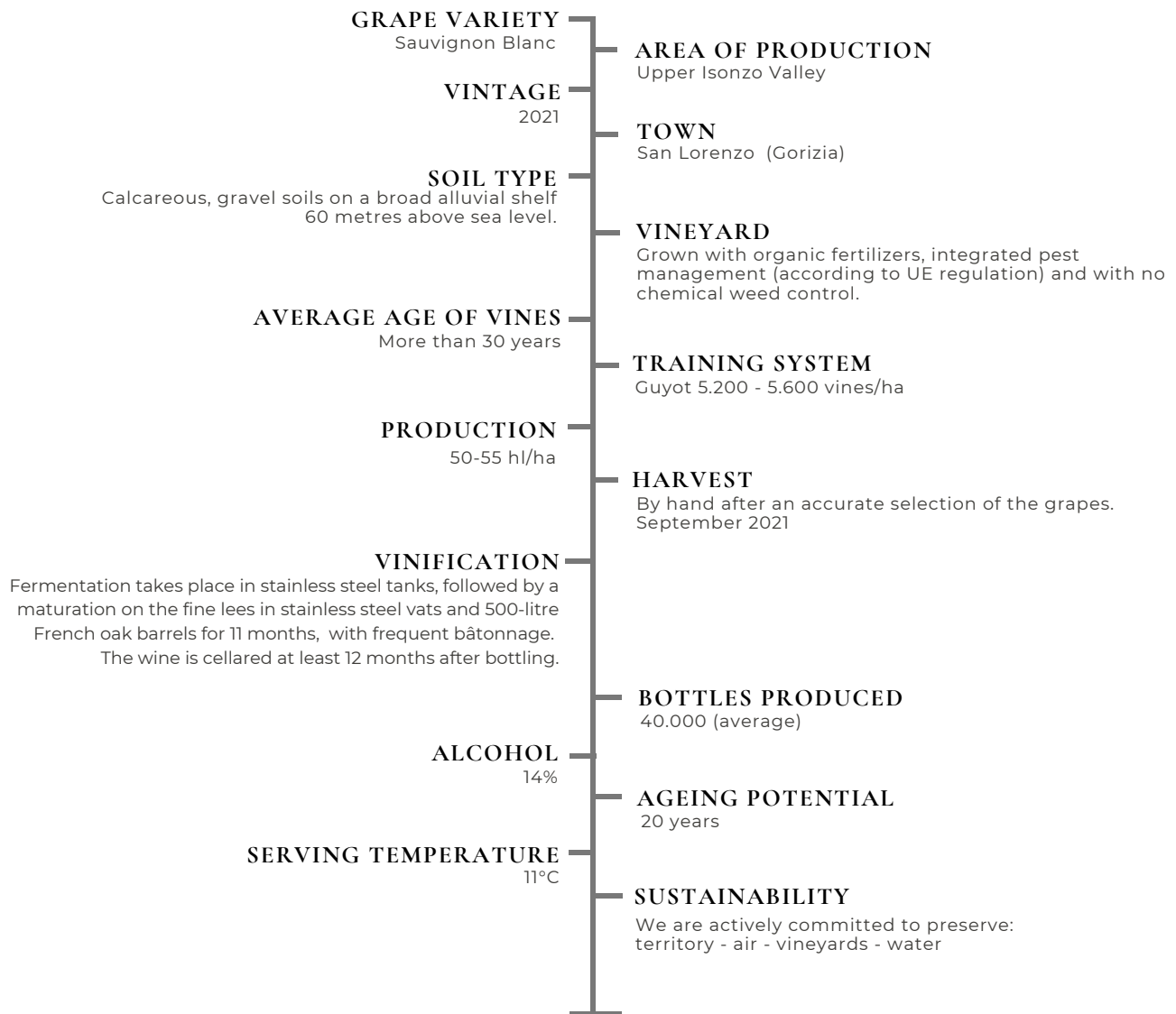


Chardonnay is a highly versatile vine that well reacts to climatic and environmental stresses. This 2020 harvest expresses the typical personality of warm vintages without losing the fragrant finesse we are used to taste. Perfect to pair with all fish dishes, from warm starters to entrées and steamed 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

2020: As everyone knows, this year has not been an easy one, but Nature turned the tables by granting ideal conditions for maturation. This helped in harvesting grapes that combine concentration and finesse.



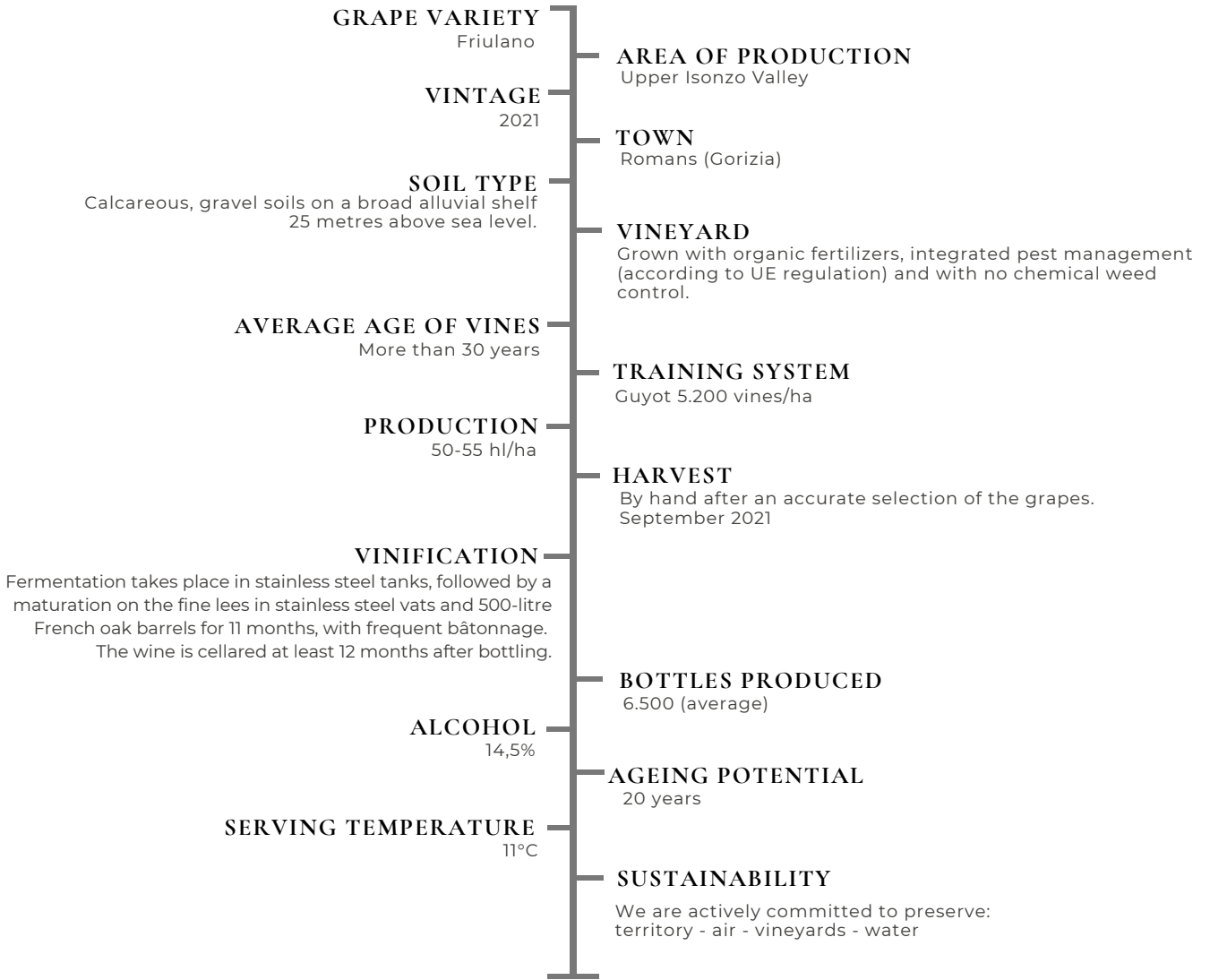


Much is said and written on Sauvignon Blanc: its success is equal to its excesses. This vintage, ideal for all aromatic varieties, satisfy everyone's taste. Picol 2021 is spicy, warm and pleasantly savoury. A wine suited to all courses. Perfect with rich fish dishes and fresh cheeses.

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

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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

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