

L I S N E R I S®

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P I C O L

Sauvignon Blanc

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

Sauvignon Blanc is an international grape planted in many areas of the world. The two leading schools (areas) are French. The Loire valley produces a style of wine which is highly aromatic, salty and mineral, while in Bordeaux, where this grape is often combined with Semillion, is characterized by a good structure and body. In both cases only the best examples will be elegant and refined.

The right bank of Isonzo river has gravelly and warm soils, which are crucial to gain greater structure. As for climate, it is characterized by wide changes of temperature due to winds coming from the Balkans and by Mediterranean influxes from the nearby sea. These aspects put together create in this area the right conditions for a "Friulian style of Sauvignon Blanc".

Grape variety

100% Sauvignon Blanc

Growing area

San Lorenzo

Soil type

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

Vineyard

Picol – Jurosa - Gris

Average age of vines

25 years

Training system

Guyot - 5.200 vines/ha

Production

50 hl/ha

Bottles produced

40.000 (average)

Vinification

Fermentation takes place in
stainless steel tanks at a
temperature of 20/22°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 for 8 months after
bottling.

Alcohol

13/14%

Ageing potential

6 - 10 years

Serving temperature

11 °C



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PICOL 2012 TASTING NOTES

A pure expression of Sauvignon Blanc, it shows a good varietal personality with intense and refined aromas. Flowers, sage, green apple and mineral notes are mixed together with elegance. In the mouth it corresponds well with the nose, fresh and balanced.

Vintage Notes: 2012

A vintage marked by frosts in Spring and intense heat waves in August. The harvest lasted quite a long time because of the different timings in reaching maturity of the various vineyards. The Northern soul will still be granted in our wines, through elegance and saltiness for whites, through crispness and sinew for reds.