

# Lison Classico

## D.O.C.G.

*Varietal vinification, respectful of the origin*

### PRODUCTION AREA

Lison di Portogruaro: the area is located on the border between Veneto and Friuli regions, at about 20 km from the Adriatic coast and 60 km from the Alps

### VINEYARD CULTIVATION METHOD

Organic since 1993

### GRAPE VARIETY

100% Tocai Friulano

### SOIL TYPE

Clay and limestone in the deeper layer (calcium carbonate), alkaline of alluvial origin

### VINEYARD FEATURES

Historic land plot of 3,09 ha, planted in 1943, trained into Sylvoz system, with a planting density of 2220 vines/ha; manual harvest and yield of 55 q/ha

### VINTAGE

2020

### VINIFICATION AND AGEING

24 hours of cryo-maceration, soft pressing and controlled fermentation at 18 °C in stainless steel tanks; 8 months of lees contact in vitrified concrete tanks, with regular bâtonnage every 10 days; at least 3 months of aging in bottle before sale

### BOTTLES PRODUCED

6700 bottles, in 75 cl size

### WINE ANALYSIS

Alc/vol: 13%; acidity 5,8 g/L; pH 3,4; residual sugar 1 g/L; dry extract 24,4 g/L

### SENSORY ANALYSIS

Bright straw yellow. On the nose delicate aromas of white flowers, such as elderflower, supported by pleasant balsamic notes of aromatic herbs, especially sage and mint, and hints of candied citrus and sweet spices. On the palate freshness and sapidity are well balanced and accompany a delicate almondy finish that recalls marzipan

### IDEAL SERVING TEMPERATURE

8-10°C

### PAIRING ADVICE

Excellent as an aperitif, alone or with fresh and medium-aged cheeses, as well as with delicate cured meats as San Daniele DOP raw ham; it goes well with fish dishes, especially grilled and roasted, and also with white meats; excellent with cooked vegetable dishes such as pumpkin and asparagus risottos

