



LISON CLASSICO - D.O.C.G.

ORGANIC FINE WHITE WINE

Lison Classico Biological wine follows the centuries-old vine variety tradition without using any kind of chemical treatments, confirming the company's great attention to the environmental impact and pollution problem.

This is one of the few Lison D.O.C.G. wines produced as it once was. This wine is fresh and firm, which maintains the typical organoleptic qualities of a unique wine in the territory. It expresses its freshness 6 months after bottling and can be aged up to 24 months for a more mature flavour, during which the wine matures and stabilizes in a natural way.





LISON CLASSICO - D.O.C.G.

ORGANIC FINE WHITE WINE

Classification: D.O.C.G.

Vineyard: Dissegna

Production Area: Annone Veneto - Veneto Region - Italy

Grapes: Lison

Yield: 110 Q/Ha

Vinification: The grapes are vinified with a 4 hours maceration on the skins. The fermentation has done at a controlled temperature of 17 °C. The wine then matures 5 months in stainless steel casks, and then 2 months in bottle.

Sugar: 2.45 g/L

Alcohol: 13.5% Vol

Dry Extract: 20 g/L

Colour: Pale yellow with greenish hues.

Bouquet: Flower with notes of wisteria and hay. White fruits and pineapple are well marked. Evolves over time with hints of walnut.

Flavour: Soft, balanced and velvety in the mouth. Warm and fullbodied, and slightly thick.

Serving Suggestion: Best paired with fish, pasta or seasonal vegetables courses.

Serving Temperature: 10-12°C

Aging: 3 years.

Result: The unique Lison Classico D.O.C.G. a great wine a unique taste thanks to its classic biological production.