

**Appellation:**

D.O.C.G. LISON

**Variety:**

100% Tocai Friulano

**Time of harvest:**

Second decade of September



Alcohol content: 13% Vol.

## Vinification and aging

We select only the best Tocai grapes to produce our Lison Classico wine. When they get to the winery, the grapes are gently crushed, paying special attention to protect them from oxidation. After undergoing flotation to separate the clear must from impurities, the must is then transferred to thermo-conditioned stainless steel tanks to which accurately selected strains of yeast are added to start the alcoholic fermentation process. Fermentation goes on for 22 to 25 days at a constant temperature of 14-15°C. At the end of the fermentation process the wine is left in stainless steel tanks for at least 2 months in contact with the lees, where it is frequently stirred and acquires a velvety roundness and a certain intensity on the palate. Once it has achieved optimal aging it is filtered and then bottled. The bottles are left to rest at least two months before being put on the market.

## Tasting notes

This wine has a straw yellow colour. It is elegant, aromatic and conveys citrus notes and a white flower bouquet to the nose. It has a good body, is well-structured, warm and pervasive to the palate with a long and persistent finish.

## Pairings and serving tips

This wine is perfect paired with prized fish and seafood dishes, in particular containing crustaceans and shellfish. Recommended serving temperature: 14-16°C.