



Corte Bacaro®

LISON CLASSICO DOCG

Name:	LISON CLASSICO DOCG
Variety:	100% Tai
Soil:	Alluvial silt and clay.
Vine training method:	Double-arched cane (cappuccina)
Vine density per hectare:	3500
Harvest:	First week of September
Vinification:	The best bunches carefully selected in the vineyard are pressed with brief maceration of approximately 10 hours, and then vinified in steel tanks at controlled temperature, on selected yeasts.
Maturation:	Held in steel tanks at controlled temperature. After racking three times, the wine is continuously pumped over and kept in contact with the noble lees for at least six months.
Residual sugar:	Dry
Alcohol content:	12.5% vol.
Colour:	Straw
Aroma:	Conjures up a bouquet of wild white flowers.
Flavour:	Typical almond taste, lingering and delicately perceivable.
Serving temperature:	14 °C
Serving suggestions:	Goes well with fat-free starters, light first courses and fish.



Società Agricola Corte Bacaro
di Bellia & C. ss