



# JUTI

## LISON PRAMAGGIORE D.O.C.G. ~ LISON CLASSICO

### Grapes

100% Lison Classico (ex Friulian Tocai)  
grown in our own old vineyards.

### Vinification process

Grapes are produced in very low-yield vineyards and they are harvested by hand when they are super-ripe. After the pressing, a short 8°C maceration follows, and then the must, separated from the marc, ferments at a controlled temperature. Then the wine ages in steel tanks and it refines in bottle for a further 3 months.

### Organoleptic characteristics

*Colour:* straw yellow with warm golden hues.

*Bouquet:* intense, characterised by fruity and flowery notes.

*Taste:* fresh, velvety, lingering with an elegant almond note.

### Gastronomic matches

Excellent with savoury first courses, fish dishes and white meat.

**Alcoholic content:** 13% by volume

**Serving temperature:** 10° C.

**Bottle size:** 750 ml.



2011,  
2010,  
2009, 2008



2007



2011



2010,  
2009,  
2008,  
2007



score: 86  
2011

score: 87  
2010

score: 88  
2009

score: 86  
2008, 2007,  
2006



score: 80  
2009

score: 79  
2008

score: 87  
2007



**il Club di Papillon**

**Award  
TOP HUNDRED 2004**



**Bosco del Merlo**