



AZ. AGRICOLA

le Carline®

LISON BIANCO DOC LISON PRAMAGGIORE

Grapes

Tocai Italico

Area

Lison Pramaggiore

Fermentation

- The grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled fermentation temperature

Maturing

- Few months' exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats

Sensorial Feature

Pale yellow colour with warm golden hues.
Intense bouquet, with marked fruity and floral notes.
Typical smooth flavour, lingering with elegant tones of almonds.

Gastronomic Matches

Perfect with tasty entrées, with fish and white meats.

Serving Temperature

Uncork at last moment and serve at 10°C..

Bottle Size

Bottle: 750ml
Case: 6 bottles

Analysis

Alcohol content: 12,4% vol
Total acidity: 5,3 g/l
Volatile acidity: 0,18 g/l



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