



S. OSVALDO

CARATTERI NOBILI



LISON DOCG

ANTICHI **A.P.** PODERI

Grape variety: Tocai Italico

Appellation: DOCG Lison Pramaggiore

Origin: Eastern Veneto region

A native variety from Friuli with similar varieties in the Friuli and Veneto regions. Medium sized bunch, pyramid shaped trunk, compact. Round grapes, delicate green skin; round, three-lobed leaves.

The wine: Typical straw yellow colour with greenish hues. Dry, fresh and well-structured on the palate, pleasantly aromatic. Notes of almonds, citrus, apples and exotic fruit.

Tips: Serve at 8-10° C. Open just before drinking. Recommended with prosciutto, eggs, charcuterie and cheese. Good pairing with soup, fish and sauces. A wine to be enjoyed young to fully savour the sensorial properties. Store in a cool place out of direct sunlight.

Size: 0,75l

Alcohol: 12,50%

Sugar: 7,00gr/l