



FAMIGLIA
BORON

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Lison Classico

GRAPES:	100% Lison Classico
APPELLATION:	Lison Classico DOCG
VINEYARD LOCATION:	Annone Veneto
GROWING METHOD:	Sylvoz
VINE DENSITY:	4000 plants per hectare.
AVERAGE YIELD:	110 Q.li grapes/Ha.
HARVEST TIME:	First weeks of september
VINIFICATION:	Cold maceration at 6 ° C, soft pressing, removal of the must from the faces at low temperatures and fermentation at a controlled temperature (16-18 ° C).
ALCOHOL CONTENT:	13.00 % vol.
SERVING TEMPERATURE:	10 – 12°C
RESIDUAL SUGAR:	4.00 g/l
TOTAL ACIDITY:	5.30 g/l
AGEING:	5 months in steel tanks and 2 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Straw yellow with delicate greenish reflections.

SCENT: Intense with fruity and floral notes (wisteria, lime blossom, acacia).

FLAVOUR: Soft, persistent, elegant, with a typical almond aftertaste.

FOOD PAIRING: Excellent as an aperitif and a nice match of light appetizers, first courses with herbs, vegetable pies, fish with light sauces, white meats. it should be served at 10 ° C.