

Lame del Sorbo

Sauvignon del Molise - 2017

Denominazione di Origine Controllata

ORGANIC WINE



"Lame del Sorbo" vineyards are located at 650 meters above the sea level. The soil, the altitude, the temperature excursion and the wind breeze are some factors that gave us a hint VINICA might have just the ideal terroir for Sauvignon Blanc. The long fermentation due to the absence of temperature control in the cellar and any added yeast, together with the refinement period in stainless steel for 24 months, gives this wine complexity and profound taste. Acidity and sapidity are well balanced with a citrus tone together with magnificent persistence.



ORIGIN	The name of the wine has origin from a secular Sorbo tree that dominates on our vineyards situated on the Rupalimosani hill, named "Lame".
SOIL	Calcareous /Clay
GRAPE VARIETY	Sauvignon 100%
ALTITUDE	600 m a.s.l.
EXPOSURE	North / West
VINEYARD EXTENTION	2.5 Ha
ANNO D'IMPIANTO	2009/2010
YEAR OF PLANTING	Low density, 3500 Plants / Ha, no irrigation system
TYPE OF FARMING	Guyot Growing System
ROOTSTOCK	fercal CL 242 - 420 A CL 11 LU - SO4 CL 102 LU
YIELD PER HECTARE	6000 Kg
HARVESTING	Manual, first decade of September
FERMENTATION	Spontaneous without added yeasts in stainless steel tanks
REFINEMENT	Stainless steel for 24 months followed by bottle refinement
ALCOHOL CONTENT	13% vol
BOTTLE PRODUCED	6890

TASTING NOTES

White peach, mango and herbs. Delicate, pleasantly acidic, warm, with an elegant and refreshing finish.

PAIRING ideal for appetizers, fish and vegetable dishes.

SERVE TEMPERATURE 10 -12 °C



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