



Lame del Sorbo

Sauvignon del Molise - 2020

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 give 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 12 months, gives this wine complexity and profound taste. Acidity and sapidity are well balanced with a citrus note 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 Ripalimosani hill, named "Lame".

Soil: Calcareous/Clay

Grape variety: Sauvignon Blanc 100 %

Altitude: 600 m a.s.l.

Exposure: North/West

Vineyard extension: 2,5 Ha

Year of planting: 2009/2010

Density of planting: Low density, 3500 plants/ha, no irrigation system

Type of Farming: Guyot Growing System

Rootstock: 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 12 months followed by bottle refinement

Alcohol content: 12,5% vol

Bottles produced: 11640

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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