



## Lame del Sorbo

### Sauvignon del Molise - 2019

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% vol

**Bottles produced:** 10548

#### 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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