



## Lame del Sorbo

### Riesling Terre degli Osci - 2022

Indicazione Geografica Tipica  
ORGANIC WINE



"Lame del Sorbo" vineyards are located at 600 meters above the sea level. The soil, the altitude, the temperature excursion are just some factors that gave use a hint VINICA might have just the ideal *terroir* for Riesling. The long refinement period in contact with the lees gives this wine great contrasts and character. Minerality and a touch of hydrocarbon provide the balance for the delicate citrus tones allowing for elegance and a territory expression of this unique grape variety.

**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:** Riesling 100%

**Altitudine:** 600 m a.s.l

**Esposure:** North/West

**Vineyard extention:** 0,63 Ha

**Year of planting:** 2010

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

**Type of Farming:** Guyot Growing System

**Rootstock:** SO4 CL 102 LU

**Yield per hectare:** 3500 kg

**Harvesting:** Manual, second 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:** 3612

#### TASTING NOTES

Brilliant straw yellow. On the nose the initially minerality give place to a delicate aromas of apricot, marzipan and honey. Citrus, herb and wildflower flavors flood the palate. Fresh with a light minerals and fruity finish.

#### PAIRING

Perfect for appetizers, oysters, fish and vegetable dishes.

#### SERVE TEMPERATURE

8 - 10 °C



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