

Lame del Sorbo

Riesling Terre degli Osci - 2020

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: 11% vol

Bottles produced: 5282

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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