



Lame del Sorbo

Sangiovese del Molise – 2019

Denominazione di Origine Controllata

Organic wine



Sangiovese constantly surprises us during vinification and maturation in stainless steel tanks, due to its constant change of personality. Once it finds its natural equilibrium it turns out to be rich of fruity notes, full bodies with important and mature tannins.

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: Sangiovese 100 %

Altitude: 650 m a.s.l.

Exposure: West

Vineyard extension: 0,42 Ha

Year of planting: 2009

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

Type of Farming: Guyot Growing System

Rootstock: 1103 Paulsen

Yield per hectare: 5000 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: 13,5% vol

Bottles produced: 1245

TASTING NOTES

Ruby red. Bouquet of ribes and wild strawberry on the nose, good acidity and vegetable notes on the palate. Dense and elegant tannins despite its youth.

PAIRING

Served with a platter of the cold-cuts, medium aged cheeses and fried appetizers.

SERVE TEMPERATURE 18 °C



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