



# Limine

2020

**Denomination:** Bianco IGP TreVenezie

**Grapes:** Soreli white grapes (resistant varieties) and Müller Thurgau

**Location:** Friuli Venezia Giulia, province of Pordenone

## Territory

**Area of Production:** Villaraccolta Vineyard, Pasiano di Pordenone

**Altitude:** 6 m a.s.l.

**Exposure:** North-South

**Soil:** Stony, clay, limestone with sea marine fossil sediments.

**Training System:** Guyot

**Density:** 3100 vines/ha

**Defense:** Conversion into organic farming

## Technical Data

**Harvest:** Hand selection of grapes.

**Vinification:** After destemming and soft pressing, fermentation is carried on in stainless steel tanks at 16°C for 30 days.

**Ageing:** On the lees for 7 months, frequent *bâtonnage*.

**Alcohol:** 13,5% vol

**Total Acidity:** 6,7 g/L

## Tasting Notes

**Colour:** Straw, gold yellow.

**Flavours:** Soft notes of honey and tropical fruits.

**Taste:** Structured wine with long persistence, it leaves a final mint aftertaste.

**Pairing:** Recommended with fish main courses, cheese and spicy middle-east recipes.

**Temperature of Service:** 12-14°C

**Bottle Format:** 0,75 L

## Vintage Characteristics

2020 vintage was characterised by a mild spring, followed by a sunny summer with good thermal gaps that guaranteed the grapes' high quality on harvest, during the first decade of September.



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