

Limine

2017

Denomination: IGT Bianco delle Venezie

Grapes: 90% Fleurtaï, 10% Sauvignon Kretos

Location: Friuli Venezia Giulia, province of Pordenone

Territory

Area of Production: Frattina Vineyard

Altitude: 6 m a.s.l.

Exposure: North South

Soil: Clay, limestone with sea marine fossil sediments.

Training System: Guyot

Technical Data

Harvest: Hand selection of grapes.

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

Ageing: On the lees for 7 months (50% in barriques, 50% in steel tanks) with frequent *battonage*.

Bottling: End of April

Bottles Produced: 2500

Alcohol: 13,5% vol

Tasting Notes

Colour: Gold yellow.

Flavours: Soft notes of sweet spices like vanilla are perfectly balanced with the fruity aromas typical of white fruits such as peach and citrus fruit.

Taste: The wine is rich, important and warm on the palate. Intense and fresh, with final almond and honey aftertaste.

Pairing: Recommended with starter dishes with mushroom. Ideal with important fish dishes like baked seabass and seabream or Tuna steak; also good with white rind bloomy cheese and goat cheese.

Temperature of Service: 10-12°C

Vintage Characteristics

2017 was a good year until frost occurred in the second half of April. Luckily the vines' resistance saved the buds and let them sprout properly. The new buds, although with fewer grapes, brought a good quality harvest. A dry summer allowed fewer phytosanitary treatments. Unfortunately the grape production was reduced even more due to heavy hailstorm in early August. A careful leaves pruning and an accurate work of our winemaker and technicians allowed to produce a good vintage where the *know-how* was very important in order to achieve a final great result.



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