

ISIDORO POLENCIC



CHARDONNAY Collio D.O.C.

VINEYARD LOCATION - Plessiva in Cormons and Ruttars in Dolegna del Collio.

TYPE OF SOIL - Marl and sandstone.

ALCOHOL - 14% vol.

TASTING NOTES - Chardonnay is a wine of quite high alcoholic content and fixed acidity. Its refined bouquet recalls the fragrances of ripe Golden-type apple and crust of fresh bread. Appetizing, subtle and very fine taste. Good combination with the whole range of low-fat hors d'oeuvres, and peach base soups or dishes as well.

HARVEST - In the second half of September. Harvest hand made.

VINIFICATION - White winemaking method, including a 12-hours maceration process, soft pressing and fermentation at a controlled temperature.

AGEING - Both in oak barrels and steel tanks.

NOTES - The vineyards date from 10 to 25 years back. The vine-growing systems are Guyot and double-inverted type. Density: 4.500 / 7.500 vines each hectare.

TO BE SERVED AT - 12 / 14°C