

# ISIDORO POLENCIC



## FISC Friulano

VARIETY - 100% Friulano.

VINEYARD LOCATION - Cormons, in a zone called just "Fisci".

TYPE OF SOIL - Marl and sandstone.

EXPOSURE - South.

ALCOHOL - 14 % vol.

TASTING NOTES - It is a valuable wine, very dense and full-bodied, as obtained from a little yield by each vine.

Straw yellow colour with golden tints. The bouquet is fine, subtle and full with apple, pear and wild flowers fragrances. It tastes warm, rich and fascinating but balanced by a good acidity which provides the right level of freshness. The almond flavour of the aftertaste is typical for Tocai vine species.

HARVEST - At the end of September. Harvest hand made.

VINIFICATION - It undergoes 24-hours maceration at a controlled temperature before soft pressing process. The must is fermented in Slavonia oak barrels. Maturation is completed in the same barrels for 6 months. Refining method: in bottles, 6 / 8 months long.

NOTES - These vineyards are young, providing a density of 7.500 vines per ha. The vine-growing system is Guyot. The vine shoots being used in here are the result of spreading the vegetative material of Tocai vines which are about 100 years old. Two of these are still growing in this vineyard. The type of soil, exposure and location are definitely favourable for winegrowing, which is a well-known fact since the 18<sup>th</sup> century.

TO BE SERVED AT: 12 / 14°C