

ISIDORO POLENCIC



OBLIN BLANC Venezia Giulia I.G.T.

VARIETY - Chardonnay, Ribolla Gialla, Sauvignon.

VINEYARD LOCATION - Castelletto, Cormons.

TYPE OF SOIL - Marl and clay.

ALCOHOL - 13.5% vol.

TASTING NOTES - Straw yellow colour. Intense, fine and long bouquet, recalling a nice smell of creamed coffee, cream and white chocolate. Such bouquet makes this wine mellow and full-bodied when tasted. The long aftertaste is palatable, showing some fresh acidity of Ribolla Gialla.

HARVEST - In the second half of September. Hand made.

VINIFICATION - After stalk removal, 12-hours cold maceration, soft pressing and fermentation in oak barrels.

AGEING - 8 months in oak barrels, one year in bottles.

NOTES - the vineyards date about 15 years back.

The vine-growing system is Guyot, providing a density of 6.000 vines each hectare. The different grapevines are harvested at the same time.

TO BE SERVED AT - 12 / 14°C