

ISIDORO POLENCIC



PINOT GRIGIO Collio D.O.C.

VINEYARD LOCATION - Plessiva, Cormons.

TYPE OF SOIL - Marl, sandstone.

ALCOHOL - 13,5% vol.

TASTING NOTES - As this Pinot Grigio undergoes white winemaking method, its bouquet is extraordinarily fruity, bringing out apple and pear fragrances in particular. It tastes rich and velvety, with acidity and body in perfect harmony. Good combination with hors d'oeuvres, fish soups and white meat dishes.

HARVEST - In early September. Harvest hand made.

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

AGEING - In steel tanks.

NOTES - The vineyards date from 5 to 25 years back. The vine-growing system is Guyot, providing a density of 6.200 vines per hectare in the older zone of the vineyard, whereas the younger one gives 8.000 vines/ha.

TO BE SERVED AT - 12 / 14°C