

ISIDORO POLENCIC



RIBOLLA GIALLA Collio D.O.C.

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

TYPE OF SOIL - Marl and sandstone.

ALCOHOL - 13% vol.

TASTING NOTES - Straw yellow colour. Subtle, refined and soft bouquet. Good combination seafood hors d'oeuvres, and first courses with fried fish as well. Particularly palatable in the summer for its excellent good-to-drink features.

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

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

AGEING - A small part in oak barrels, the rest in steel tanks.

NOTES - Plessiva vineyard dates about 25 years back.

Here the vine-growing system is double-inverted type, arranged by a density of 4.500 vines each hectare, whereas in Ruttars vineyard Guyot system provides a density of 8.000 vines each hectare.

TO BE SERVED AT - 12 / 14 °C