

# Polje

## COLLIO DOC ROSSO

From a fifty years-old vineyard growing on “red” soil, Sutto company derives the only Collio red wine we decided to dedicate on. Working with great care on one of the most ancient and best exposed vineyards of the area, in 2017 we managed to introduce our Rosso DOC Collio.



**Colour** *Intense ruby red.*

**Nose** *A persisting and distinctive aroma, with strong notes of red fruits and subtle herbaceous hints of nettle.*

**Taste** *A harmonious and well-rounded wine with an elegant body. The delicate tannins perceptions are pleasantly balanced.*

**Method of production** *Vinified in red with a long fermentation and recurring punch-downs, which allow extraction of colour and polyphenols from the skins and foster the oxygenation of yeasts, making them more productive.*

**Alcohol** 13%.

**Harvest** Harvested by hand on the first ten days of October .

**Grape** Cabernet.

**Food matching** *Excellent with courtyard white meat like rabbit and turkey, good with Italian style starters and main courses with meat.*

**Bottle size** 0,75 l.

**How to serve** Serve at 18°C.

**How to list on wine menus** Collio DOC Cabernet, 2016, Polje.



**Polje Agricola**

Localita' Novall 11 - 34071 Cormons (GO)- T. + 39 0481 60660 - info@polje.it - www.polje.it