

Polje

COLLIO DOC SAUVIGNON

From small bunches, yet very demanding ones concerning cultivation conditions, comes a wine that entrusts its destiny to expert connoisseurs.

Sauvignon grape ripens late and must be harvested when its peculiar acidity is still intact, but not such to compromise a successful outcome. It is an aromatic grape that, when turned into wine, can be distinguished for its “uncommon”, yet typical aromas.



Colour *Light straw yellow.*

Nose *A harmony of intense varietal aromas that reminds of passion fruit, peach, sage and nettle in a lightly aromatic hint.*

Taste *To the palate it appears well-balanced and full-bodied, with a fresh and slightly herbaceous aftertaste and a graceful and classy persistence.*

Method of production After the destemming a partial cold maceration takes place, followed by a soft pressing. It ferments at a controlled temperature then continues its evolution in stainless steel tanks with recurring lees stirring.

Alcohol 14%.

Harvest Harvested by hand on the second ten days of September.

Grape Sauvignon.

Food matching Excellent with lightly perfumed and spicy starters and pasta dishes. It enhances its characteristics also when matched to lobster and spicy or slightly smoked dishes.

Bottle size 0,75 l.

How to serve 8-10°C.

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

