

# POLJE

## RIBOLLA

### SPUMANTE BRUT

The Ribolla gialla of Collio, well-known for its versatility in vinification, may be turned into a spumante preserving its peculiar full body unaltered and yet enhancing the freshness of its spontaneous scents. A gem to which we added the perlage of a long Charmat: this is how in 2015 Ribolla Spumante Polje came to life.



**Colour** *Brilliant straw yellow.*

**Nose** *It starts off floral in the notes of wild flowers, quite structured thanks to the hints of natural yeasts and ripe yellow fruit.*

**Taste** *Like in the whole unmistakable Polje style, the minerality is well balanced; the perlage is subtle and pleasantly creamy.*

**Method of production** A soft pressing is followed by a controlled-temperature fermentation of the must. Eventually the refermentation with Charmat method takes place with a long permanence on the yeasts in pressurised tanks and then a refinement in bottle.

**Alcohol** 12%.

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

**Grape** Ribolla.

**Residual sugar** 9 gr/l.

**Bottle size** 0,75 l.

**Food matching** A perfect welcome glass, it has proved to suit raw fish, shellfish and seafood included.

**How to serve** Serve at 6°-8°C, preferably in an ice bucket.

**How to list on wine menus** Ribolla spumante brut Collio, 2015, Polje.



**Polje Agricola**

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