

# PLESSIVA

ISIDORO POLENCIC

DOC Collio

# Sauvignon



## THE TERRAIN

Marls and sandstones of Eocene origin, called "ponca" in Italian, stratified under the seas over millennia and today give our wines a unique flavour and minerality typical of Collio.

## GRAPE VARIETIES

Sauvignon.

## DENOMINATION

DOC Collio.

## TRAINING SYSTEM

French Guyot is the prevalent training system, with a planting density of 4,500 to 7,500 plants per hectare.

## TIME OF HARVEST

First half of September.

## VINIFICATION

Harvested and selected at the perfect point of ripeness, the grapes are left in contact with the must then softly pressed, with the resulting free-run must being racked for about 12 hours. This is followed by a slow fermentation in stainless-steel vats at a controlled temperature (16°-17° C) that lasts for some 13-15 days. Maturation continues for a few months on the lees in steel fermentation vats until reaching the complexity, creaminess and suitability for ageing.

## COLOUR

Brilliant straw colour with pleasant greenish reflections.

## THE TASTING

On the nose, a very complex and intense wine. Hints of boxwood, elderflower and tomato leaf immediately stand out before evolving in the glass with more fruity notes of peach, yellow grapefruit, pineapple and passion fruit.

On the palate, it is truly elegant, sapid and harmonious. Excellent correspondence with the nose bearing citrus and tropical hints, concluding with a mineral, balsamic finish with good acidity.

## SERVING TEMPERATURE

8-10° C

## AGEING POTENTIAL

8-10 years.