

ISIDORO POLENCIC

Property Name: Az. Agr. Isidoro Polencic	Region: Friuli Venezia G.	Years Planted: from 1979 on 2006
Established: 1870	Province: Gorizia	Soil: Marl and sandstone.
Township: Cormons (GO)	Wine Area: Doc COLLIO	Yield X Vine: Between 1 to 1,5 kg
Owner's Name: Isidoro Polencic	Enologist: Michele Polencic	Density X Hectare: 5,000 - 8,000 vines per hectare.
Other Partners: Polencic's family	Cellar Capacity: 3,000 hl.	Density X Acre: 2,100 – 3,200 vines x acre.
Total Production 15.000 cases	Total vineyards 29 hectares owned	Training: Guyot
Territory: hillside		Harvesting: September – October

<u>WINES</u>	<u>CLASSIFICATION-FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>Availab. Prod.</u>
PINOT GRIGIO	DOC COLLIO – The fermentation of the juice takes place in stainless steel tanks using initially the technique of the bio-floatation. The fermentation of the must lasts from 10 to 15 days at temperature control (18-20°C) 64-68°F in order to extract flavors and aromas. 20% of the WHITE wines goes through the malolactic fermentation. Now the wine is ready for aging in stainless tanks for 5 months. It is bottled under vacuum in counter-pressure of nitrogen.	100% Pinot grigio	3.900 cases
CHARDONNAY	DOC COLLIO -- See the description of Pinot Grigio 20% of Chardonnay aged for 5 months in tonneaux of 500 lt	100 % Chardonnay	1.800 cases
PINOT BIANCO	DOC COLLIO -- See the description of Pinot Grigio	100 % Pinot Bianco	800 cases
TOCAI FRIULANO	DOC COLLIO -- See the description of Pinot Grigio 20% of Tocai is aged for 5 months in oak barrels (2500lt)	100 % Tocai friulano	2.500 cases
SAUVIGNON Two clones of the Sauvignon Blanc grape are used; the first is a Friulian clone and the second is from France.	DOC COLLIO -- See the description of Pinot Grigio	70% Sauvignon from Friuli 30% from France	2.200 cases
RIBOLLA GIALLA	DOC COLLIO – See the description of Pinot Grigio This is a typical indigenous variety	100 % Ribolla gialla	1.600 cases
“OBLIN BLANC” Oblin is the name of the small river that is slides between the vineyards.	VENEZIA GIULIA BIANCO IGT– Grapes are hand-picked and Bucher-pressed. They fermented together into the barriques and remains for 8 months. Weekly battonage. The wine is left to rest in tanks for a few weeks and then bottled.	FIELD BLEND 60% Chardonnay 20% Sauvignon 20% Ribolla gialla	500 cases
MERLOT	DOC COLLIO – After destemming, the fermentation takes places on the skins, in stainless steel vats for about 15-18 days at 28°C (82° F) to extract flavors aromas and colors. After this the wine goes through the malolatic fermentation. Now the wine is ready to aging in oak barrels for 8 to 10 months.	100% Merlot	600 cases
CABERNET SAUVIGNON	FRIULI DOC ISONZO – See the description of Merlot.	100 % Cabernet Sauvignon	500 cases
PINOT NERO	DOC COLLIO – See the description of Merlot	100% Pinot Nero	320 cases
“OBLIN ROS”	VENEZIA GIULIA ROSSO IGT – After destemminig, the fermentation takes place on the skins, in stainless steel vats for about 20 days. The wine is aged for 18 months in oak barrels of 15 & 20 hl follows a year of refinement in the bottle.	50 % Merlot 50% Cabernet sauvignon	300 cases

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