



#### GRAPES:

Garganega, Chardonnay, Pinot Bianco.

#### VINEYARD AREA:

The grapes are grown in vineyards in the Treviso province of the Veneto in North East Italy. The vines are planted at a high density of 4-5,000 vines per hectare.

#### HARVEST:

The harvest is carried out in mid-late September when the grapes have reached full maturity, while retaining the high level of acidity needed to make a good spumante.

#### VINIFICATION:

The grapes are de-stemmed and **very gently pressed** in a pneumatic press.

Prior to fermentation the juice is chilled to allow the **natural sedimentation** of the solids and juice.

#### PRIMARY FERMENTATION:

Selected yeasts are added to initiate fermentation, which takes place off the skins. Fermentation is in stainless steel tanks at a temperature not exceeding 18 C° and lasts for approximately 8-10 days.

As soon as the fermentation is finished the wine is racked.

#### SECONDARY FERMENTATION:

It takes place in small stainless steel autoclaves at a temperature not exceeding 14°C, with the slow-working yeasts creating a wine with an **elegant perlage** and a **fresh aroma**.

#### TASTING NOTES:

Polloni Spumante has a bright straw colour and a beautiful, fine mousse.

The lovely perfumed bouquet has hints of citrus, peach and apple plus a distinctive aroma of white flowers. The palate is **soft and creamy**, with a **wonderful balance of gentle bubbles**, acidity and fruit flavours.

#### TO SERVE:

Perfect chilled as a lovely aperitif, but it also has enough character and versatility to accompany a variety of dishes from grilled fish to fruit desserts.