

POLENCIC

COLLIO

(Friuli)

ISIDORO POLENCIC

Isidoro Polencic: a north-eastbound ride across the hills on the border between Italy and Slovenia brings you right in the heart of the Collio; an area that has been devoted to viticulture since forever, being influenced by the favourable sea currents and protected to the north by the mountains.

Several historical documents show that the Polencic family has been cultivating vines in Plessiva, a hamlet in the hilly part of Cormons, since the mid nineteenth century. Nevertheless, nobody can actually tell how further back they commenced their activity.

It was in 1967 that Isidoro together with his sons decided to change the focus of the estate and started bottling and marketing their wines by themselves.

For many years the farm not only produced wine but also raised milk cattle, and cultivated cereal crops and fruit orchards.

In the early eighties Isidoro decided to devote all his energy to winemaking alone. He therefore established a new modern winery and cellar and undertook renewal of the vines. During the following years his two sons Alex and Michele and his daughter Elisabetta got involved in the company and now are carrying on the family tradition. New vineyards have been acquired and the winery undergoes continuous modernisation, a farm-holiday house has been built to offer accommodation to those who love the Collio area and want to enjoy the quiet and relaxed environment.

The estate vineyards now spread across a range of about 7 km. We have vineyards in Ruttars, Cormons, Novali, Plessiva, Castelletto and Mossa, where we produce different varieties of grapes. The grape varieties were planted after having delved deep in the subject of the pedoclimatic conditions of every single vineyard in order to get the best out of the wines as we intend them.

Our wines are definitely the expression of the vineyard, they are varietal specific and are all well-balanced, refined, complex and display a good texture and guarantees excellent evolution in the bottle.

The grape varieties we produce are: Tocai Friulano, Pinot Grigio, Ribolla Gialla, Chardonnay, Sauvignon and Pinot Bianco which together make up 85% of our total production. We have a smaller production of red grape varieties among which, Merlot, Cabernet Franc, Cabernet Sauvignon, and Pinot Nero. Finally we boast our two blends: the Oblin Blanc and the Oblin ros.



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

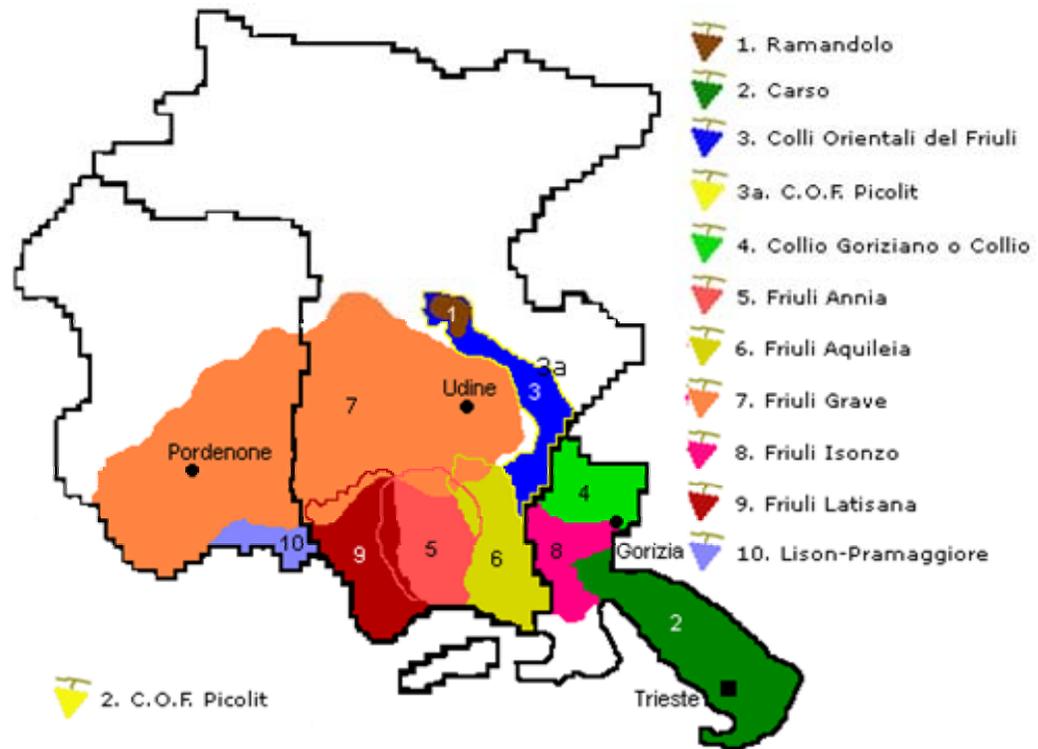
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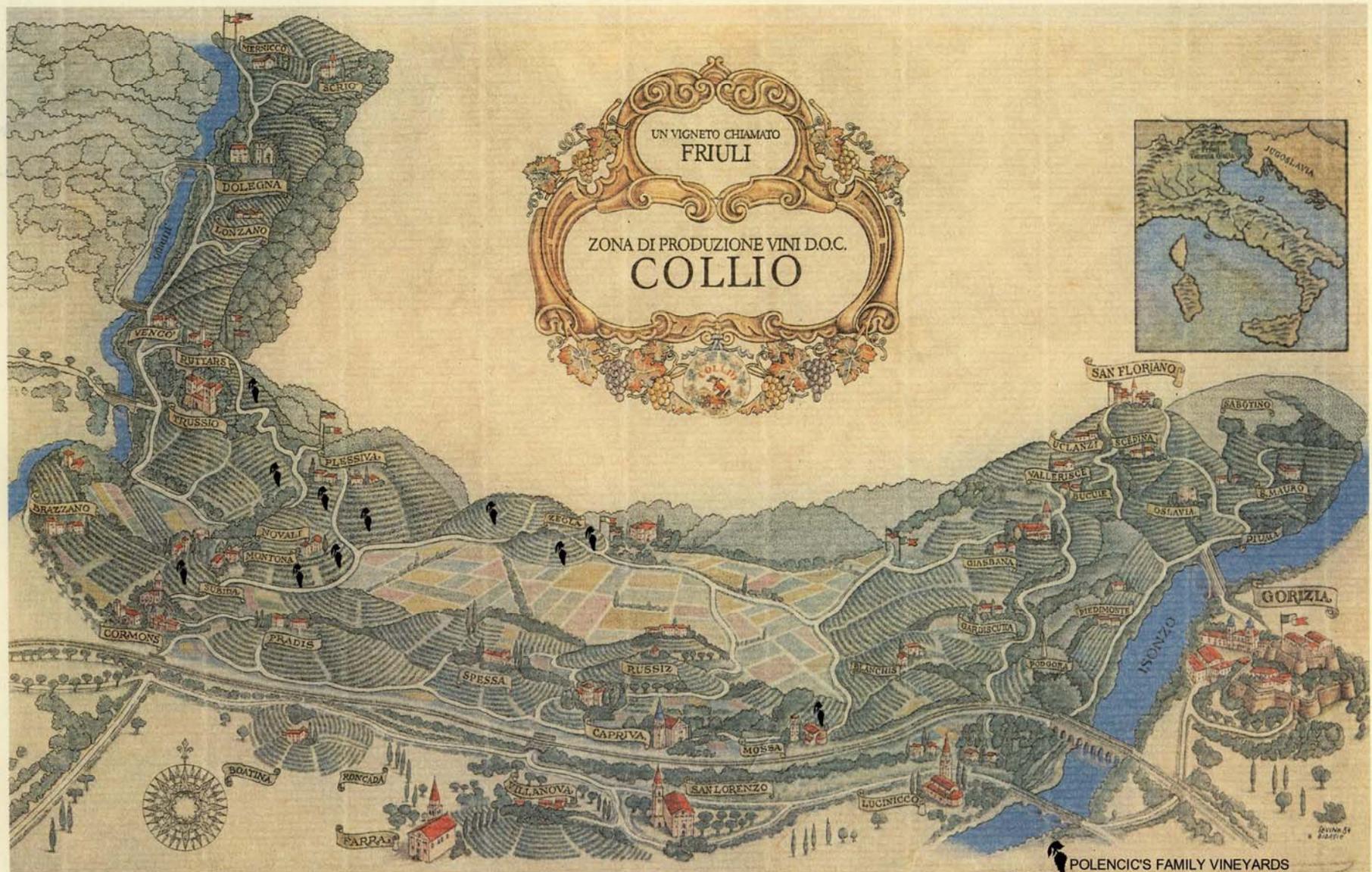


**FRIULI
wine zone map**

**Collio wine zone
is #4**

**We give credit for
this wine zone map
of FRIULI to
<http://lavinium.com>**





Polenic Vineyards

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There name Polencic has been present in the valley of the "three districts", where Plessiva lies, for more than four centuries. Isidoro Polencic has worked this land vigorously, passing on to his eldest son Michele all the culture and experience that is not written in books but has to be learned by working every day in vineyard and cellar. Michele may be young but he has absorbed these lessons, adding modern techniques he has acquired from his studies. His impact on the estate has been considerable and the cellar's wines are now some of the finest in the region. Investments also continue in the spacious cellar and out in the vineyards, where a further hectare and half of vines has been purchased, part of it in the neighbouring Isonzo DOC zone. The combination of experience and innovation has enabled the Polencic team, even in a challenging vintage like 2005, to present us with a remarkable range of wines, including a Tocai that sailed through to the final tastings. The stylish fragrances are led by sensations of apple, the palate is elegant, intense and beautifully poised, and the finish is lifted by refreshing minerality on the back palate. The Ribolla Gialla is fruit-forward and fresh, the ideal partner for fish. There are attractive smoky notes on the Pinot Bianco and the fruity softness of the Chardonnay is equally appealing. The buttery Pinot Grigio has good fruit and the Sauvignon is redolent of bell peppers and tomato leaf. Finally the muscular, spicy Bordeaux blend Oblin Ros 2003 shows reassuringly positive development.

○ Collio Tocai Friulano '05	4*
● Oblin Ros '03	6
○ Collio Chardonnay '05	4
○ Collio Pinot Bianco '05	4
○ Collio Pinot Grigio '05	4
○ Collio Ribolla Gialla '05	4
○ Collio Bianco '05	4
○ Collio Sauvignon '05	4
○ Collio Tocai Friulano '04	4
○ Collio Pinot Grigio '98	4
○ Collio Pinot Grigio '03	4
○ Collio Pinot Grigio '04	4
○ Collio Pinot Bianco '04	4