

# Polena 2010

**Type:** White - Cataratto and Viognier Sicilia IGP.

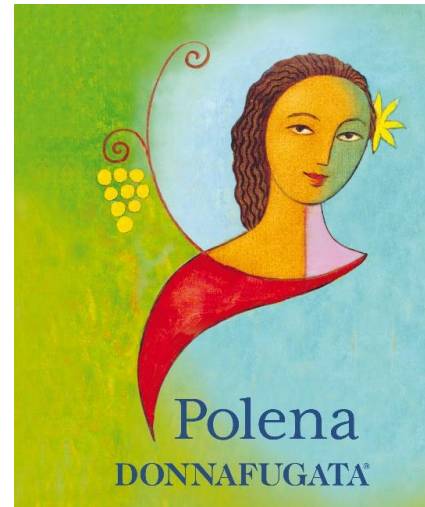
**Grapes:** a half-and-half blend of Viognier and Catarratto.

**Production area:** South-western Sicily, Contessa Entellina Estate nearby areas.

**Altitude:** 200 to 600 m AMSL

**Orography:** hilly.

**Soils:** Clayey with a sub-alkaline reaction (pH 7.5 to 8). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).



## VINEYARD

**Training and pruning:** VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur training, leaving 6 to 10 buds per plant.

**Planting densities:** 4,500 to 6,000 plants per hectare (1,822-2,429 an acre).

**Yield per hectare:** about 7.5 tons (3 tons an acre).

**Vintage:** 2010 was a rainier year than usual; yield somewhat lower; Catarratto and Viognier were harvested respectively from August 24<sup>th</sup> and September 6<sup>th</sup>; quality was high thanks to ripe and healthy grapes giving wines of particular finesse; Polena 2010 has marked hints of tropical fruits.

## CELLAR

**Fermentation:** in stainless steel at a controlled temperature.

**Aging:** in stainless steel vats for several months and at least three months in bottle before being released to the market.

**Analysis data:** alcohol 12.47% ABV, total acidity 5.9 g/l, pH 3.21.

## TASTING NOTES

**Description (02/15/2011):** this Polena is very enveloping to the nose, with marked hints of tropical fruits, such as pineapple and papaya. Rounded in the mouth and nicely savory. It perfectly matches with seafood dishes and crustaceans.

**Aging potential:** to be enjoyed within 3-4 years.

## THE WINE EXPERIENCE

**Food & Wine:** it goes well with hot and cold seafood appetizers, crustaceans and vegetable-based pastas. Serve it in tulip-shaped goblets of medium size and height; uncork at time of serving; excellent at 9-11°C (48-52° F).

**Occasions:** A good companion for parties with friends, we recommend it for summer barbecues on the beach.

**Art & wine:** The figurehead (in Italian *Polena*) is the unchallenged queen of marine ornaments and stands over the prow of a ship. On the galleons of the 16<sup>th</sup> and 17<sup>th</sup> century, these wooden statues mainly represented female figures which brought good luck on the voyage. The magic prow accompanied sailors on their discovery of the world. Polena has once again the silhouette of a woman, it is evocative and fascinating. It is a new wine to accompany you on the discovery of new sensations.

**First vintage:** 2006.