

Polena

White – Catarratto
and Viognier Sicilia IGP



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Curiosity

The figurehead, which in Italian is called Polena, is the unchallenged queen of marine ornaments and stands over the bow of a ship. On the galleons of the 16th and 17th century, these wooden statues mainly represented female figures which brought good luck on the voyage. The magic bow 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.

Grapes: Catarratto and Viognier; trained in counter-espalier and pruned in spurred cordon. Average planting density: 5,000 vines per hectare (2,024 an acre) with production of about 6.5 tons per hectare (2.6 tons an acre); terrain of medium consistency.

Alcohol content: 12.5-13.5% vol.

Vinification: Viognier is harvested in August while Catarratto is harvested in September. The grapes are subjected to soft pressing. The must is fermented at a controlled temperature and the wine is released onto the market after fining in the bottle for at least three months.

Description: A wine with bright gradations of golden yellow to green. It releases a wide range of olfactory notes enveloping us with elegance and style, suggesting hints of minerals, citrus and exotic fruits, adorned with the floral hints of acacia and broom. Flavour and crispness play the main role in the palate, perfectly combined in a delicate well-balanced structure.

Food & Wine: Goes well with hot and cold seafood appetizers, shellfish and vegetable-based first courses.

Two dishes: Try with a courgette flan with red pepper sauce, fried fish cakes, herb risotto or creamy salt-cured cod.

Serve: In tulip-shaped goblets of medium size and medium height; uncork at the moment of serving; excellent at 9-11° C. (48-52° F.).

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