STEFANO POLA
VITICOLTORE DI MONTAGNA

ALTURE

METODO CLASSICO

PRODUCTION AREA	—	Sedico – Valbelluna (Dolomiti Bellunesi)
VINE	—	Chardonnay
ELEVATION	—	650 m a.s.l.
TRAINING SYSTEM	—	Single-sided Guyot
PLANTING DENSITY	—	4000 vines/ha
PRODUCTION PER HECTARE	—	9-10 t
HARVEST	—	September/October
VINIFICATION	—	white vinification, static decantation
PRIMARY FERMENTATION	—	Controlled temperature
BASE WINE MATURATION	—	Reserve wines: in wood and concrete, vintage wines: in steel and new wood
PRISE DE MOUSSE	—	30-40 days
SECONDARY FERMENTATION	—	Refermentation in the bottle according to the classic method
AGING IN BOTTLE	—	36 months
ALCOHOL	—	12%
RESIDUAL SUGAR	—	< 3 g/l
PRESSURE	—	5.5 atm
STORAGE	—	Store in a cool, constantly-humid environment, away from light

SIZES AVAILABLE — 0,75 L

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE
Straw-yellow colour, very bright with golden reflections.

FROTH
Creamy and enveloping.

AROMA
Extremely fine, with citrine and white flower notes. In the background, there are hints of citrus, very light bread crust and sweet spices.

FLAVOUR
Rich, intense and tangy, with a dry finish.

TASTING NOTES

Straw-yellow in colour, very bright with golden reflections, our classic method from pure Chardonnay presents itself in an elegant guise with a creamy and enveloping froth.
To the sense of smell, it releases all the finesse that the dolomite-derived calcareous soils are capable of providing. Citrine and white flower hints accompany the classic varietal notes of honey and mature fruit. In the background, there are hints of citrus, a very light bread crust, and sweet spices.
The taste is rich, intense and tangy, with a dry finish.
The reserve wines ensure maximum taste balance so that Stefano Pola's classic method version always retains its pleasantness when drinking.