

1681



# POLVARO

T E N U T A

## Tasting Notes

Four outstanding grape varieties provide the framework for this distinctive white blend.

Chardonnay, Pinot Grigio, Verduzzo, and Traminer are combined to offer refreshing fruit flavors of honeydew, apricot, and pink grapefruit. Added scents of honeysuckle and white pepper result in a soft, dry wine that is excellent for either food pairing or simply sipping.

## Finished Wine

**Varietal Content:** 38% Chardonnay, 28% Pinot Grigio, 27% Verduzzo, 7% Traminer

**Region:** Veneto

**Appellation:** I.G.P.

**Alcohol Content:** 13% by volume

## Food Pairings

Ideal with a wide array of cheeses, chicken, and pasta dishes.

## Serving Method

Serve at a chilled temperature between 46°F and 50°F in a narrow-mouthed white wine glass.

## Harvest and Vinification Notes

All of the grapes are hand-picked during the second and third weeks of September. Due to differences in maturation times, each varietal is vinified separately. The fermentation process for all the grapes is carried out at a temperature of 64°F. After the separate fermentations are complete, the four varietals are combined to form the blend.

 UN BICCHIERE  
GAMBERO ROSSO | 2016



AWARDED WITH THE  
GOLD MEDAL

THE **WASHING** | **94**  
PANEL | POINTS  
PICKS 94 points



# POLVARO ORO

I.G.P. Veneto