COMMENDATOR
POZZOBON

58 Cabernet Cortis
I.G.T. Veneto

AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)z
ALTITUDE OF VINEYARDS	100 meters
GRAPE VARIETIES	Cabernet Cortis
YIELD PER HECTARE	120 q.li
TRAINING SYSTEM	Sylvoz
SOIL	Clay soil, deep substrate rich in minerals and organic matter
HARVEST	First ten days of September, by hand

OENOLOGICAL CHARACTERISTICS

VINIFICATION	Pressed and placed to ferment in steel containers. Duration of maceration is 15-20 days keeping the controlled temperature at 22-24° C
REFINEMENT	Aging in 17 Hl oak barrels (min 12 months). Made for consumption after 12 months of permanence in the bottle

ORGANOLEPTIC CHARACTERISTICS

COLOR	Intense ruby red colour, violet reflections
PERFUME	Ripe red and black fruits, sweet spices
TASTE	Robust and structured flavour. Predominant aromas of red fruit, raspberry, currant and juniper spices, black pepper, nutmeg and cinnamon. Elegant structure
GRADATION	14% vol

DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve at 14-16° C
MATCHING	First courses with game meat ragù amd secmd courses based on stew or braised meats

M +39 339 717 8436
T +39 0423 871425
E info@cantinepozzobon.com

WWW.CANTINEPOZZOBON.COM

Via Madonna della Mercede, 58
31040 Volpago del Montello
Treviso – Italia