COMMENDATOR
POZZOBON

58 Johanniter
I.G.T. Veneto

AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	100 meters
GRAPE VARIETIES	Johanniter 100%
YIELD PER HECTARE	110 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	In white, at controlled temperature with soft pressing
FERMENTATION	In temperature-controlled stainless steel tanks
REFINEMENT	Two months in the bottle

ORGANOLEPTIC CHARACTERISTICS

COLOR	Golden yellow colour
PERFUME	Intense, complex, with floral and very fruity hints
TASTE	Soft, elegant and with an excellent structure
GRADATION	13,5% vol

DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve chilled at 12-14° C
MATCHING	Excellent throughout the meal, especially with fish-based dishes, pleasant with white meats and cheeses in general

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