COMMENDATOR
POZZOBON

904 Recantina
Montello Asolo D.O.C

AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Hills of Asolo (TV)
ALTITUDE OF VINEYARDS	350 meters
GRAPE VARIETIES	Recantina
YIELD PER HECTARE	90 q.li
TRAINING SYSTEM	Sylvoz
SOIL	Marly & Clay
HARVEST	First day of October, by hand

OENOLOGICAL CHARACTERISTICS

VINIFICATION	Pressed and placed to ferment in steel containers. Duration of maceration is 10-15 days keeping the temperature controlled at 22-24° C
REFINEMENT	Maturation in oak barrels for a minimum period of 12 months followed by bottle aging for a less 6 months before release for consumption

ORGANOLEPTIC CHARACTERISTICS

COLOR	Intense ruby red, violet reflections
PERFUME	Ripe berries, sweet spices, licorice, touch of smoke
TASTE	Soft and decisive, with a nice fruitiness of undergrowth, a controlled heat. The final freshness seduces
GRADATION	13,5% vol

DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve at 16-18° C
MATCHING	First courses with sauces based on both white and red meats, game or with medium-aged cheeses

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