COMMENDATOR
POZZOBON

Asolo Prosecco Superiore D.O.C.G. Brut

AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	200 meters
GRAPE VARIETIES	Glera
YIELD PER HECTARE	115 q.li
TRAINING SYSTEM	Sylvoz
SOIL	Clay soil, deep substrate rich in minerals and organic matter
HARVEST	Manual with selection of the bunches

OENOLOGICAL CHARACTERISTICS

VINIFICATION	In white, at controlled temperature with soft pressing
FERMENTATION	In stainless steel tanks at a controlled temperature of 5 bar
SPUMANTIZATION	Long Charmat method

ORGANOLEPTIC CHARACTERISTICS

COLOR	Brilliant straw yellow
PERFUME	Delicate, clear aromas of roses, elderflower and broom
TASTE	Lively and continuous bubbles creaminess, balance, freshness and kindness
PERLAGE	Fine-grained and persistent
GRADATION	11% vol
SUGAR RESIDUE	5-7 g/lt

DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve chilled at 6-8° C
MATCHING	Aperitif, light first courses, fresh cheeses, salads with citrus fruits or red fruits

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