COMMENDATOR
POZZOBON

Bianc Bel
Col Fondo

AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	100 meters
GRAPE VARIETIES	Glera
YIELD PER HECTARE	150 q.li
TRAINING SYSTEM	Sylvoz
SOIL	Gravelly alluvial soil, rich shallow substrate of minerals and organic matter
HARVEST	Manual

OENOLOGICAL CHARACTERISTICS

VINIFICATION	In white, at controlled temperature with soft pressing
FERMENTATION	In temperature-controlled stainless steel tanks
REFINEMENT	Refermented in the bottle

ORGANOLEPTIC CHARACTERISTICS

COLOR	Brilliant straw yellow
PERFUME	Apple aroma, hints of bread yeast
TASTE	Dry and decisive, hints of fresh bread, fruity, slightly aromatic
PERLAGE	Fine-grained
GRADATION	10,5% vol

DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve chilled at 6-8° C
MATCHING	Excellent as an aperitif, throughout the meal with white meats and dishes fish

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