

**COMMENDATOR
POZZOBON**

Carmenere Marca Trevigiana I.G.T.

AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	100 meters
GRAPE VARIETIES	Carmenere
YIELD PER HECTARE	100 q.li
TRAINING SYSTEM	Sylvoz
SOIL	Alluvial Little gravel deep rich in minerals and organic matter
HARVEST	Third ten days of september by hand

OENOLOGICAL CHARACTERISTICS

VINIFICATION	Pressed and places to ferment in steel containers. Duration of maceration is 10-15 days keeping the controlled temperature at 22-24° C
REFINEMENT	Stainless steel tanks

ORGANOLEPTIC CHARACTERISTICS

COLOR	Ruby red colour
PERFUME	Intense with notes of undergrowth, currants, intense spices, a little characteristic herbaceous
TASTE	Dry, savory, full-bodied, characteristic herbaceous flavour
GRADATION	13,5% vol

DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve at 16-18° C
MATCHING	It pairs with grilled meats, cold cuts and cheeses of medium seasoning

