COMMENDATOR
POZZOBON

# Pinot Nero Rosé Brut VSQ

## AGRONOMIC CHARACTERISTICS

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| PRODUCTION AREA | Volpago del Montello (TV) |
| ALTITUDE OF VINEYARDS | 100 meters |
| GRAPE VARIETIES | Pinot Nero |
| YIELD PER HECTARE | 110 q.li |
| TRAINING SYSTEM | Sylvoz |
| SOIL | Gravelly alluvial soil, rich shallow substrate of minerals and organic matter |
| HARVEST | Manual with selection of the bunches |

## OENOLOGICAL CHARACTERISTICS

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| VINIFICATION | In white, at controlled temperature with soft pressing |
| FERMENTATION | In stainless steel tanks at a controlled temperature |
| SPUMANTIZATION | Long Charmat method (6 months) |

## ORGANOLEPTIC CHARACTERISTICS

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|---|---|
| COLOR | Brilliant pale salmon pink |
| PERFUME | Unmistakable aroma of pear, hints of honey and flowers of acacia |
| TASTE | Soft, elegant and with an excellent structure. Very marked body and good retro-olfactory persistence |
| PERLAGE | Fine-grained and persistent |
| GRADATION | 12% vol |
| SUGAR RESIDUE | 9 g/lt |

## DIRECTIONS FOR TASTING

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

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