COMMENDATOR
POZZOBON

Prosecco Frizzante D.O.C. Treviso

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 with selection of the bunches

OENOLOGICAL CHARACTERISTICS

VINIFICATION	In white, at controlled temperature with soft pressing
FERMENTATION	In temperature-controlled stainless steel tanks
SPUMANTIZATION	Charmat method

ORGANOLEPTIC CHARACTERISTICS

COLOR	Brilliant straw yellow
PERFUME	Unmistakable aroma of apple, hints of honey and flowers
TASTE	Soft, fresh and fruity, slightly aromatic
PERLAGE	Fine-grained
GRADATION	11% vol
SUGAR RESIDUE	9 g/lt

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, can be accompanied to appetizers and desserts

M +39 339 717 8436
T +39 0423 871425
E info@cantinepozzobon.com

WWW.CANTINEPOZZOBON.COM

Via Madonna della Mercede, 58
31040 Volpago del Montello
Treviso – Italia