COMMENDATOR
POZZOBON

# Rosso del Commendator
# Montello Rosso D.O.C.G. Superiore

## AGRONOMIC CHARACTERISTICS

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| PRODUCTION AREA | Volpago del Montello (TV) |
| ALTITUDE OF VINEYARDS | 200 meters |
| GRAPE VARIETIES | Cabernet Sauvignon and Merlot |
| YIELD PER HECTARE | 90 q.li |
| TRAINING SYSTEM | Sylvoz |
| SOIL | Clay soil, deep substrate rich in minerals and organic matter |
| HARVEST | First ten days of October, by hand |

## OENOLOGICAL CHARACTERISTICS

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| VINIFICATION | Pressed and placed to ferment in steel containers. Duration of maceration is 15-20 days keeping the temperature controlled at 22-24° C |
| REFINEMENT | Maturation in oak barrels for a minimum period of 12 months followed by bottle aging for a less 6 months before release for consumption |

## ORGANOLEPTIC CHARACTERISTICS

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| COLOR | Intense ruby red colour |
| PERFUME | Ripe red fruit, cherry jam blackcurrants, spices, cocolate |
| TASTE | Dry and savory, full-bodied with delicate herbaceous calls and with a tenacious tannic texture |
| GRADATION | 13,5% vol |

## DIRECTIONS FOR TASTING

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| TEMPERATURE OF SERVICE | Serve at 16-18° C |
| MATCHING | Second courses of tasty meat and medium-aged cheeses |

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