



COMMENDATOR
POZZOBON
ROSALIO

Montello Asolo Recantina DOC

AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	300 meters
GRAPE VARIETIES	Recantina
YIELD PER HECTARE	90 hl/Ha
TRAINING SYSTEM	Sylvoz
SOIL	Clay soil, deep substrate rich in minerals and organic matter
HARVEST	Second ten days of October, by hand

OENOLOGICAL CHARACTERISTICS

VINIFICATION	Pressed and placed to ferment in steel containers. Duration of maceration is 10-15 days keeping the temperature controlled at 22-24° C
REFINEMENT	Aging in 17 Hl oak barrels (min 12 months). Made for consumption after 6 months of permanence in the bottle

ORGANOLEPTIC CHARACTERISTICS

COLOR	Intense ruby red, violet reflections
PERFUME	Ripe berries, sweet spices, licorice
TASTE	Soft and decisive, with a nice fruitiness of undergrowth, a controlled heat. The final freshness seduces
GRADATION	13,5% vol

DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve at 14-16°C
MATCHING	First courses with sauces based on both white and red meats, generally excellent with mixed grills and medium-aged and spiced cheeses.

