



COMMENDATOR
POZZOBON
ROSALIO

58 Rosso Rosso Veneto IGT

AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	100 meters
GRAPE VARIETIES	Cabernet Cortis
YIELD PER HECTARE	120 hl/Ha
TRAINING SYSTEM	Sylvoz
SOIL	Clay soil, deep substrate rich in minerals and organic matter
HARVEST	first ten days of September, by hand

OENOLOGICAL CHARACTERISTICS

VINIFICATION	Pressed and placed to ferment in steel containers. Duration of maceration is 15-20 days keeping the controlled temperature 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 colour, violet reflections
PERFUME	Ripe red and black fruits, sweet spices, smoky touch
TASTE	Robust and structured flavour. Predominant aromas of red fruit, raspberry, currant and juniper spices, black pepper, nutmeg and cinnamon. Elegant structure
GRADATION	13,5% vol

DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve at 14-16°C
MATCHING	First courses with meat-based sauces, generally excellent with mixed grills and important meats and game.

