



COMMENDATOR
POZZOBON
ROSALIO

Bianc Bel Col Fondo

AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	100 meters
GRAPE VARIETIES	Glera
YIELD PER HECTARE	150 quintals
TRAINING SYSTEM	Double Upside Down
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
REFINEMENT	With refermentation in the bottle

ORGANOLEPTIC CHARACTERISTICS

COLOR	Brilliant straw yellow
PERFUME	Unmistakable apple aroma, bread crust yeast sensor
TASTE	Dry and decisive, hints of fresh bread, fruity, slightly aromatic
PERLAGE	Fine-grained and persistent
GRADATION	11% vol
SUGAR RESIDUE	0 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.

