



COMMENDATOR  
**POZZOBON**  
ROSALIO

# Carmenere

## Marca Trevigiana IGT

### AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	100 meters
GRAPE VARIETIES	Carmenere
YIELD PER HECTARE	100 hl/Ha
TRAINING SYSTEM	Sylvoz
SOIL	Alluvial Little gravel deep rich in minerals and organic matter
HARVEST	Third 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 controlled temperature at 22-24° C
REFINEMENT	Wine that has only undergone permanence in stainless steel

### ORGANOLEPTIC CHARACTERISTICS

COLOR	Ruby red colour
PERFUME	Intense with notes of undergrowth, currants, intense spices, a little characteristic herbaceous
TASTE	Dry, savory, full-bodied, characteristic herbaceous flavour
GRADATION	13% vol

### DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve at 16-18° C
MATCHING	It goes well with main courses of meat, cold cuts and cheeses of medium seasoning.

