



COMMENDATOR  
**POZZOBON**  
ROSALIO

## Pinot Grigio DOC delle Venezie

### AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	100 meters
GRAPE VARIETIES	Carmenere
YIELD PER HECTARE	110 hl/Ha
TRAINING SYSTEM	Double upside down
SOIL	Alluvial Little gravel deep rich in 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	Two months in the bottle

### ORGANOLEPTIC CHARACTERISTICS

COLOR	Golden yellow colour
PERFUME	Intense, complex, with floral and very fruity hints
TASTE	Soft, elegant and with an excellent structure
GRADATION	12,5% vol

### DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve chilled at 6-8° C
MATCHING	Excellent throughout the meal, especially with fish-based dishes, pleasant with white meats and cheeses in general

