



COMMENDATOR  
**POZZOBON**  
ROSALIO

# Rosso del Commendator Montello Rosso DOCG

## AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	200 meters
GRAPE VARIETIES	Cabernet Sauvignon and Merlot
YIELD PER HECTARE	90 hl/Ha
TRAINING SYSTEM	Sylvoz and Guyot
SOIL	Clay soil, deep substrate rich in minerals and organic matter
HARVEST	first ten days of October, by hand

## OENOLOGICAL CHARACTERISTICS

VINIFICATION	Pressed and placed to ferment in steel containers. Duration of maceration is 15-20 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 colour, tending towards garnet with ageing
PERFUME	Fine aging, notes of wild berries, spices, Mediterranean scrub
TASTE	Dry, savory, full-bodied, slightly herbaceous, rightly harmonious and characteristic flavour
GRADATION	13,5% vol

## DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve at 14-16°C
MATCHING	Second courses of tasty meat and medium-aged cheeses.

