# Cordini

# BARBERA



WINE: Barbera, still red

**GRAPE VARIETY:** 90% Barbera, 10% Pinot Noir

**CULTIVATION:** Cordon trained with a density of 4000 vine stocks per hectare.

YIELD: 7 tonnes of grapes per hectare

## SOIL:

Clayey and calcareous with a south-western exposure at 200m above sea level.

#### VINIFICATION:

Fermentation on their own skins for approximately 7 days in steel vats at a controlled temperature of 18°C.

## **REFINEMENT:**

Approximately 12 months at a controlled temperature in steel vats and subsequently stored in bottles for a minimum of 3 months.

#### CHARACTERISTICS:

ruby red colour, pleasantly fruity with notes of violets and forest fruits.

ALCOHOL CONTENT: 13% by vol.

**SERVING TEMPERATURE:** 14-16°C

GASTRONOMIC PAIRING: Roast meats and game.

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