

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.