

# Cordini

## BONARDA

**WINE:**

Bonarda, slightly sparkling semi-sweet.

**GRAPE VARIETY:**

100% Croatina

**CULTIVATION:**

Simple Guyot with a density of 4000 vine stocks per hectare.

**YIELD:**

7 tonnes of grapes per hectare.

**SOIL:**

Clayey and calcareous with a south-eastern 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:**

in steel vats at a controlled temperature for about 6 months followed by refermentation for one month in autoclave and then stored in bottles for a minimum of 2 months.

**CHARACTERISTICS:**

red with violet hues, intense and pleasant with notes of marasca cherry and almond

**ALCOHOL CONTENT:**

13% by vol.

**SERVING TEMPERATURE:**

12-14°C

**GASTRONOMIC PAIRING:**

Cured meats, main courses and white meats.