

Cordini

KARDOM

**WINE:**

Pinot Nero, still red

GRAPE VARIETY:

100% Pinot Noir

CULTIVATION:

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

YIELD:

6 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:

In both steel vats and oak barrels for approximately 24 months and stored in bottles for a minimum of 6 months.

CHARACTERISTICS:

Ruby red in colour with deep garnet hues, characteristic aromas of small red berries.

ALCOHOL CONTENT:

13% by vol.

SERVING TEMPERATURE:

16-18°C.

GASTRONOMIC PAIRING:

ideal with main courses of meat or game, also to be enjoyed on its own.

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