

# Cordini

## KIARA

**WINE:**

Pinot Nero Rosé spumante, 'traditional method'.

**GRAPE VARIETY:**

100% Pinot noir.

**CULTIVATION:**

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

**YIELD:**

5.5 tonnes of grapes per hectare.

**SOIL:**

Clayey and calcareous with a south-western exposure.

**VINIFICATION:**

Cold maceration for 8 hours, fermentation in steel vats at a controlled temperature of 16°C for approximately 6 months before being bottled according to the 'traditional method'.

**REFINEMENT:**

In bottles, with its own yeast, for a minimum of 24 months.

**CHARACTERISTICS:**

a pale pink spumante with a fine and lasting 'perlage', notes of yeast and bread crust.

**ALCOHOL CONTENT:**

12.5% by vol.

**SERVING TEMPERATURE:**

5-7°C.

**GASTRONOMIC PAIRING:**

perfect as an aperitif or throughout the entire meal.

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