

Cordini

GIOVE

ORGANIC FARM

**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.



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