

Cordini

SELENE

ORGANIC FARM

**WINE:**

Pinot nero, sparkling white.

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 at 200m above sea level.

VINIFICATION:

The grapes, harvested in crates, are immediately pressed and left to ferment without their skins in vats at a controlled temperature of 15°C.

REFINEMENT:

in steel vats at a controlled temperature for approximately 3 months followed by a month of refermentation in autoclave before bottling.

CHARACTERISTICS:

a straw-yellow colour with floral and fruity aromas.

ALCOHOL CONTENT:

12% by vol.

SERVING TEMPERATURE:

5-7°C.

GASTRONOMIC PAIRING:

starters, light main courses, fish.



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