

Cordini

771 EXTRA DRY SPARKLING WINE



WINE:

charmat method pinot noir spumante

GRAPE VARIETY:

100% pinot noir

VINIFICATION:

the grapes, harvested in wooden crates and immediately pressed and separated from the skins, undergo fermentation in tanks at a controlled temperature of 15°C.

AGING:

at a controlled temperature in steel tanks. Re-fermentation for two months in autoclave prior to bottling.

CHARACTERISTICS:

straw yellow colour with fruity and floral aromas.

ALCOHOL CONTENT:

12% by vol.

SERVING TEMPERATURE:

6-6°C

GASTRONOMIC PAIRING:

perfect as an aperitif, excellent to accompany any meal.

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