

Cordini
VINI • SPUMANTE • GRAPPE

771
SPUMANTE EXTRA DRY





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WINE:

Charmat method pinot noir sparkling wine

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.

REFINEMENT:

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:

4- 6°C.

GASTRONOMIC PAIRING:

Perfect as an aperitif, excellent to accompany any meal.

For over 70 years, in the tradition of grandfather Domenico

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