

Cordini

VINI • SPUMANTI • GRAPPE

EOS

PINOT  
NOIR





## EOS PINOT NOIR

WINE:  
Pinot Nero, still 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 16°C.

REFINEMENT:  
In steel vats at a controlled temperature for approximately 3 months followed by a minimum of 2 months in bottles.

CHARACTERISTICS:  
Straw-yellow colour with notes of bread crust and a citrusy finish.

ALCOHOL CONTENT:  
12,5 % by vol.

SERVING TEMPERATURE:  
7-9°C.

GASTRONOMIC PAIRING:  
aperitif, light main courses, fish in general.



### *When is a wine organic?*

The approved regulation has set the limits of total sulfur dioxide for dry red organic wines up to 100 mg / l, while for dry whites it will be maximum 150 mg / l. We define "organic" wine only when:

*In the vineyard: organic grapes are produced, grown without the help of synthetic chemicals (fertilizers, herbicides, fungicides, insecticides, pesticides in general) and without the use of genetically modified organisms;  
in the cellar: vinification is carried out using only the oenological products and the processes authorized by regulation 203/2012 (listed VIII bis).*

*For over 70 years, in the tradition of grandfather Domenico*

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