

Cordini
VINI • SPUMANTE • GRAPPE

GIOVE

BONARDA
DELL'OLTREPO
PAVESE





GIOVE BONARDA DELL'OLTREPÒ PAVESE

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:

14 % by vol.

SERVING TEMPERATURE:

12-14°C.

GASTRONOMIC PAIRING:

Cured meats, main courses and white meats.



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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