

*Cordini*  
VINI • SPUMANTI • GRAPPE

SELENE

PINOT  
NOIR





## SELENE PINOT NOIR

### WINE:

Pinot noir, 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:

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.



### *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*

Azienda Agricola CORDINI ENRICO

Località Casa Nuova, 10 - 27049 ZENEVREDO (PV)

Tel e Fax +39 0385 241991 - Cell 335 6748931

[www.vinicordini.it](http://www.vinicordini.it) - [info@vinicordini.it](mailto:info@vinicordini.it)