

*Cordini*

VINI • SPUMANTI • GRAPPE

OTTAVIO

STILL  
RED  
WINE





## OTTAVIO STILL RED WINE

**WINE:**

Still red wine

**GRAPE VARIETY:**

Barbera 70%, Croatina 20%, Pinot Noir 10%

**YIELD:**

6 tonnes of grapes per hectare

**SOIL:**

Limestone clay, the vineyards, located 200 metres a.s.l., with south-western exposure

**VINIFICATION:**

Fermentation on the skins for about 21 days in temperature-controlled steel tanks

**REFINEMENT:**

24 months in french oak barriques then 6 months minimum in bottle

**CHARACTERISTICS:**

Ruby red wine with hints of jam and spice notes

**ALCOHOL CONTENT:**

14% by vol.

**SERVING TEMPERATURE:**

16°C-18°C

**GASTRONOMIC PAIRING:**

Roast meats and game.



### *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)