

CORDIN



TYPE OF VINE: Glera Clone 14-19

AREA OF PRODUCTION: Castello Roganzuolo and San Fior
119m above sea level

TERRAIN: Medium textured slightly clayey

GROWING METHOD: In rows with SYLVOZ pruning

PLANTING PATTERN: from 2.8m x 1.25m

HARVESTING: average (15th-25th September)

VINIFICATION: Gentle pressing draining of the Must juices
and with fermentation with selected yeasts at a temperature of
15 C.

EFFERVESCENCE: in autoclave by the Martinotti method at
17C ca. for a period of 40 days.

CHARACTERISTICS: a wine that invites you to drink, that
you will not tire of, with a seductive delicate fragrance, its
slight bitterness and also because of its moderate alcohol
content. The dry and slightly acidic taste help to capture the
mood of this lovely wine that can tease and satisfy even the most
discerning palate. Straw yellow in colour, and medium-fine
perlage; it has a typical fresh scent, reminiscent of acacia flowers
and pineapple. The taste is fruity, gentle, vaguely aromatic, with
low alcohol content and a graceful vivacity.

MATCHING: Ideal for aperitifs or general drinking, marries
perfectly with light hors d'oeuvres, fish dishes, fresh cheeses.

SERVING TEMPERATURE: serve at 6 – 8 °C.