

# PIETRO ZARDINI

## Amarone della Valpolicella Cl. doc Leone Zardini

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**Production zone:** Valpolicella

**Soil:** prevalently white soils on detritus, marl and basalt

**Wine production:** ca. 80 q. per Hectar

**Grape blend:** Corvina 70% - Rondinella 20% - Molinara 5%  
Croatina 5%

**Alcohol:** 16% vol.

**Colour:** intense ruby red with garnet tingers

**Bouquet:** intense and characteristic aroma of ripe  
fruit, shades of coffee, cocoa, spices

**Taste:** Wine structured, warm and harmonious, with notes of  
ripe fruit and hints of fine oak

**Harvest :** particulary selected grapes from high hillside  
vineyards, picked by hand into trays

**Production methods :** grapes are dried for 4-5 months,  
traditional fermentation o the skins with maceration for 6 - 8  
weeks

**Ageing:** in oak barrel and barriques for 4 years and then in  
steel and bottle

**Consumption:** within 10- 15 years at 18° temperature,  
Uncork 2/4 hours before serving

**Foods combinations:** Red meat, Fiorentina, deer, wild boar,  
seasoned cheese, a wine for meditation and perfect for  
gathering around the hearth



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