

PIETRO ZARDINI

Amarone della Valpolicella doc Pietro Zardini

Production zone: Valpolicella

Soil: prevalently red and brown soils on detritus, marl and basalt

Wine production: ca. 80 q. per Hectar

Grape blend: Corvina 70% - Rondinella 20% - Molinara 5% Other 5%

Alcohol: 15% vol.

Colour: intense ruby red with garnet tingers

Bouquet: wraply, vanilla-flavoured with shading of coffee, cacao and spices

Taste: full-bodied, give to the palate alcoholic little fruits and chocolate

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

Production methods : grapes are dried for 3-4 months, traditional

fermentation o the skins with maceration for 4-5 weeks

Ageing: in oak barrel and barriques for 3 years and then in steel

Consumption: within 10-12 years at 18- 20° temperature

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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