

# PIETRO ZARDINI

## "Austero" Valpolicella doc Superiore Ripasso

**Production zone:** Valpolicella

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

**Wine production:** ca. 90 q. per Hectar

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

**Alcohol:** 14 % vol.

**Colour:** intense ruby red

**Bouquet:** vinous, rich with hints of egriot cherry e cooked fruits

**Taste:** full, velvety and full-bodied

**Harvest :** by hand, with best selection of clusters

**Production methods :** traditional vinification on the skins with maceration in tank for 10-20 days and successive passing on crushing of Amarone for 30 days

**Ageing:** in oak barrel and barriques for 24/36 months and then in steel

**Consumption:** within 6/8 years at 18 °C temperature

**Foods combinations:** grilled red meat, pasta with sauce, fermented cheeses



Pietro Zardini  
Via Don Pietro Fantoni 3, 37029 San Pietro in Cariano -VR- Italy