

# PIETRO ZARDINI

## Recioto della Valpolicella doc Pietro Zardini

**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 10%

**Alcohol:** 13-13.5% vol.

**Colour:** ruby red with garnet tingers

**Bouquet:** wraply – undergrowth fragrance, hints of strawberry, mulberry and raspberry

**Taste:** velvety, supple, well-balanced with structure

**Harvest :** 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 very slow maceration; residual sugar 130 g/l

**Ageing:** 50% in barriques, 50% in steel for 2 years

**Consumption:** from the second year after production at 15-16°C

**Foods combinations:** dessert wine to be drunk with sweets and pastries



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