

PIETRO ZARDINI

Rosignol vino bianco

Production zone: Morain hills, West of Verona

Soil: hilly morainic terrain

Wine production: ca. 120 q.li per hectare

Grape blend: Tay, Garganega, Chardonnay

Alcohol: 12-12,50% vol.

Colour: straw yellow with greenish reflections

Bouquet: intense and delicate with hints of white flowers and white fruits.

Taste: fresh, harmonic and elegant

Harvest: manual, selecting the best grapes

Production methods: skin maceration, soft pressing and

fermentation of must at controlled temperatures

Ageing: in stainless steel for a short period, 2-3 months

Consumption: young wine to drink in two years at 12-14°C temperature

Foods combinations: excellent as an aperitif, goes well with fish dishes, soups, appetizers and white meat.



Pietro Zardini
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