

PIETRO ZARDINI

Rosignol Rosato Spumante

Production zone: Morain hills, West of Verona

Soil: hilly morainic terrain

Wine production: ca. 100 q.li per hectare

Grape blend: Corvina 55% - Rondinella 30% -
Molinara 15%

Alcohol: 12,5-13% vol

Colour: bright pink

Bouquet: Fragrant, nicely fruity and floral

Taste: full, good flavor with juicy fruit notes

Harvest: manual, selecting the best grapes

Production methods: soft pressing on the
grapes, slow fermentation and subsequent
fermentation in autoclave with Charmat method

Ageing: in bottle for 6 months

Consumption: wine to drink young at 8-10°C
temperature to fully appreciate the excellent
fragrance

Foods combinations: excellent as an aperitif, but
also pleasant table wine. Recommended with fish
dishes of sea and lake.



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