

PIETRO ZARDINI

Rosignol vino rosso

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% -
Rossignola 5%

Alcool: 15% vol.

Colour: intense ruby red with garnet tingers

Bouquet: Rich aromas, ripe fruit and spices, hints of cocoa,
tobacco and vanilla

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

Harvest : particulary 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 2 years and then in steel
and bottle

Consumption: within 8-10 years at 18-20° temperature

Foods combinations: red meat, game, seasoned cheese, a wine
for meditation and perfect for gathering around the hearth



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