

# PIETRO ZARDINI

## Rossignol vino Rosso

**Area of production:** Valpolicella

**Soil:** mostly dark and red soils rich in debris, calcareous marls and basalt

**Grape varieties:** Corvina 70% - Rondinella 20% - Molinara 5% - Rosignola 5%

**Alcohol:** 15% vol.

**Colour:** intense ruby red with garnet tinges

**Bouquet:** rich and perfumed nose made up of ripe dark fruit, spices with scents of cocoa and tobacco.

**Taste:** full and velvety exhibiting dried and brandied dark fruit and cocoa

**Harvest:** highly selected grapes picked by hand into trays

**Winemaking:** 3-month natural drying, traditional skin contact for 4-5 weeks

**Ageing:** in oak barrels and barriques for 2 years, subsequently in steel and bottle before release

**Consumption:** within 6-8 years at 18° degrees

**Food pairing:** red braised meat, game, fermented cheeses or simply as meditation wine

