

PIETRO ZARDINI

Amarone della Valpolicella doc Pietro Zardini

Area of production: Valpolicella

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

Grape varieties: Corvina 70% - Rondinella 20% - Molinara 10%

Alcohol: 15% vol.

Colour: ruby red with garnet tinges

Bouquet: rich nose with notes of vanilla, coffee, cocoa and sweet spices

Taste: full body, well encompassing the palate, brandied dark fruit, cocoa

Harvest: highly selected grapes picked by hand into trays

Winemaking: 3/4-month natural drying followed by a traditional skin contact for 4-5 weeks

Ageing: in oak barrels and bariques for 3 years, subsequently in steel and bottle before release

Consumption: within 10-12 years at 18° degrees

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

