

PIETRO ZARDINI

Recioto della Valpolicella docg Classico

Area of production: Valpolicella Classica

Soil: mainly red and brown soils rich in debris, calcareous marls and basalt

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

Alcohol: 13% vol.

Colour: intense ruby red

Bouquet: rich nose reminiscent of fruit of the forest, violet and raisins

Taste: silky, round, well balanced with a pleasant sweetness and a hint of minerality

Harvest: highly selected grapes from hillside vineyards, picked by hand into trays

Winemaking: 4-5 month naturally drying followed by a traditional skin contact for 3-4 weeks in Amphoras (clay pots).

Sugar content: 130 g/l

Ageing: 18 months in clay pots

Consumption: after two years from the harvest at 15-16° degrees

Food pairing: dessert wine perfect with pastries, biscuits and chocolate-based desserts

