

PIETRO ZARDINI

Amarone dell Valpolicella Anima Candida

Vigneto san Micheletto di Damiano Tommasi

Production zone: Valpolicella, Damiano Tommasi estate

Soil: mainly clay soils, on detritus and basalts

Wine production: ca. 120 q. per Hectar

Grape blend: Corvina 70% - Rondinella 25% - Molinara 5%

Alcohol: 16% vol.

Colour: intense ruby red with garnet shades

Bouquet: intense and characteristic aroma of ripe fruit, red berries, shades of cocoa and spices

Taste: Warm wine, elegant and harmonious, with hints of raisins and fine wood

Harvest : particularly selected grapes from San Micheletto vineyards, picked by hand into trays

Production methods : grapes are dried for 4-5 months,

traditional fermentation on skins with maceration for 6 - 8 weeks

Ageing: in oak barrel and barriques for 3 years and then in steel and bottle

Consumption: within 10-15 years at 18-20°C temperature, uncork 2/4 hours before serving

Foods combinations: Red meat, Fiorentina, deer, wild boar, seasoned cheese, a wine for meditation, perfect for gathering around the hearth



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