

# PIETRO ZARDINI

## Amarone della Valpolicella Riserva Leone Zardini

**Production zone:** Classic Valpolicella

**Soil:** prevalently white soils on detritus, marl and basalt

**Wine production:** ca. 120 q. per Hectar

**Grape blend:** Corvina 70% - Rondinella 20% - Molinara 5%

Croatina 5%

**Alcohol:** 16% vol.

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

**Bouquet:** intense and characteristic aroma of ripe

fruit, shades of coffee, cocoa, spices

**Taste:** Wine structured, warm and harmonious, with notes of ripe fruit and hints of fine oak

**Harvest :** particularly selected grapes from high hillside

vineyards, picked by hand into trays

**Winemaking :** grapes are dried for 4-5 months, traditional

fermentation o the skins with maceration for 6 - 8 weeks

**Ageing:** in oak barrels for 4 years and then in steel and bottle

**Consumption:** within 10- 15 years at 18° temperature,

Uncork 2/4 hours before serving

**Food pairing:** Red meat, Fiorentina steak , game, seasoned cheese, or simply as meditation wine



**Pietro Zardini**

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