

PIETRO ZARDINI

Passito igt del Veneto

Production zone: province of Verona

Soil: hill soils of morenic and volcanic origin on red detritus and basalts

Wine production: ca. 80 q. per Hectar

Grape blend: Garganega - Chardonnay

Alcohol: 14-15% vol.

Colour: golden yellow

Harvest : selected picking in trays of fully ripe clusters; drying of grapes effected with botrytis for 3-5 months

Production methods : soft pressing of dried grapes, followed by slow fermentation of most

Ageing: in medium toasted new barriques, mainly of

French oak, for 12-16 months

Consumption: within 3-4 years – temperature 14-15°C

Foods combinations: foie gras, pastries; a dessert wine and for meditation



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