

PIETRO ZARDINI

17 Valpolicella Ripasso doc classico

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: 14% vol

Colour: lively ruby red

Bouquet: velvety, elegant with hints of black cherries and ripe fruits

Taste: full-bodied, velvety

Harvest : selected grapes from San Micheletto vineyards in a late harvest

Production methods : traditional vinification on the skins

with maceration in tank for 10-20 days

Ageing: in oak casks and barriques for 24 months and then in steel

Consumption: within 6-8 years at 18°-20°C temperature

Foods combinations: grilled red meat, pasta with sauce, fermented cheeses



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