

PIETRO ZARDINI

Valpolicella doc Pietro Zardini

Production zone: Valpolicella

Soil: prevalently red and brown soils on detritus, marl and basalt

Wine production: ca. 120 q. per Hectare

Grape blend: Corvina 65% - Rondinella 25% - Molinara 10%

Alcohol: 12,5% vol

Colour: lively ruby red with some garnet tinges

Bouquet: velvety, elegant with hints of dry fruits and hay

Taste: rich, full-bodied and supple

Harvest : by hand, with best selection of clusters

Production methods : traditional vinification on the skins

with maceration in tank for 15-20 days

Ageing: in oak barrel for 8/10 months and then in steel

Consumption: within 4 years at 16°-18°C temperature

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



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