

PIETRO ZARDINI

70/30 Igt Corvina Cabernet

Area of production: Verona province

Soil: mostly dark and red soils rich in debris, calcareous marls and basalt

Grape varieties: Corvina - Cabernet

Alcohol: 16% vol.

Colour: vivid ruby red with garnet tinges

Bouquet: rich nose with notes of blackberry, blackcurrant, vanilla and sweet spices

Taste: full body, warm and well-encompassing the palate. Long finish with silky tannins

Harvest: highly selected grapes picked by hand into trays

Winemaking: 3-month natural drying, traditional skin contact for 4-5 weeks

Ageing: in clay pots, oak barrels and barriques for 2 years, subsequently in bottle before release

Consumption: within 8-10 years at 18° degrees

Food pairing: earthy meals, game, fermented cheeses or simply as meditation wine

