

# PIETRO ZARDINI

## Igt Corvina leggero appassimento

**Area of production:** Valpolicella

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

**Grape Varieties:** Corvina 100%

**Alcohol:** 13.5% vol.

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

**Bouquet:** velvety and elegant with notes of dark fruits and sweet spices

**Taste:** rich and balanced body

**Harvest:** highly selected grapes, late harvest

**Winemaking:** one-month natural drying followed by a traditional maceration for 3-4 weeks

**Ageing:** in oak barrels and barriques for 1/2 years

**Consumption:** within 4-6 years at 18° degrees

**Food pairing:** grilled red meat, rich pasta dishes and fermented cheeses

