

# PIETRO ZARDINI

## Valpolicella doc Superiore Ripasso

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**Area of production:** Valpolicella

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

**Grape Varieties:** Corvina 70% - Rondinella 20% - 10% Molinara

**Alcohol:** 14 % vol.

**Colour:** intense ruby red

**Bouquet:** grapey with notes of dark cherries and stewed fruit

**Taste:** full body, silky and rich

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

**Winemaking:** traditional skin contact for 15-25 days in steel tanks followed by a 30-day contact with the marc of Amarone

**Ageing:** in oak barrels and barriques for 2/3 years, subsequently in steel and bottle before release

**Consumption:** within 6-8 years at 18 °degrees

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

