

PIETRO ZARDINI

Igt Corvina leggero appassimento

Area of production: Valpolicella Classica

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

Yield: about 120 q. per hectare (depending on the vintage)

Grape Varieties: Corvina 100%

Alcohol: 13.5% vol.

Colour: intense ruby red with garnet tinges

Bouquet: delicate and elegant with notes of dark fruits and sweet spices

Taste: rich, harmonious with a great freshness

Harvest: highly selected grapes from high hillside vineyards, harvested at optimal ripeness.

Winemaking: one month of natural drying followed by a

traditional maceration for 3-4 weeks in steel tanks.

Ageing: in oak barrels and bariques for 12/24 months.

Subsequently in steel and bottle before release.

Consumption: within 4 years at 18° degrees

Food pairing: grilled red meat, fermented cheeses.



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Via Cadeniso, 37029 San Pietro in Cariano -VR- Italy