

PIETRO ZARDINI

Valpolicella doc Superiore Ripasso

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 70% - Rondinella 20% - Molinara 5% - Croatina 5%

Alcohol: 14 % vol.

Colour: intense ruby red

Bouquet: grapey with notes of dark cherries and stewed fruit

Taste: warm, round and silky.

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

Winemaking: traditional maceration for 10-20 days in steel

tanks followed by a 30-day contact with the marc of Amarone

Ageing: in oak barrels and bariques for 24/36 months.

Subsequently in steel and bottle before release.

Consumption: within 8-10 years at 18°-20° degrees

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



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