

PIETRO ZARDINI

Amarone DOCG Riserva

AMARONE DELLA VALPOLICELLA RISERVA DOCG



GRAPES

Corvina (70%) Rondinella (20%) Molinara (10%)

GROWING AREA

Valpolicella Classica

ALTITUDE

300/450 metres a.s.l.

SOIL

Predominantly light and on debris, calcareous marls, and basalts

TRAINING SYSTEM

Pergola Veronese

VINIFICATION

Drying of the grapes in crates for about 4 months, traditional skin-contact fermentation with a 6–8 week maceration

AGING

Aged in amphorae, oak barriques, and tonneaux for 4 years, followed by subsequent resting in the bottle

ALCOHOL

16,5 % by Vol.

Dosi Distribution Wine