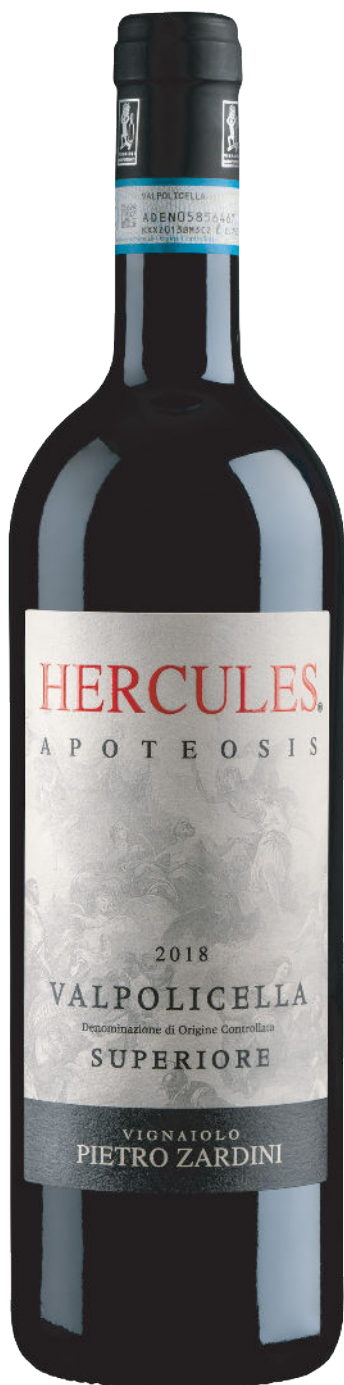


PIETRO ZARDINI



Hercules

VALPOLICELLA SUPERIORE DOC

SOIL

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

GROWING AREA

Valpolicella Classica

ALTITUDE

300/450 metres a.s.l.

SOIL

Predominantly red and brown, on debris, calcareous marls, and basalts

TRAINING SYSTEM

Pergola Veronese

VINIFICATION

Traditional skin-contact fermentation with a 2–3 week maceration

AGING

Aged in amphorae, tonneaux, and barriques for 3–4 years, followed by subsequent resting in the bottle

ALCOHOL

15 % by Vol.

Dosi Distribution Wine