

PIETRO ZARDINI



Recioto Classico DOCG

RECIOTO DELLA VALPOLICELLA DOCG

GRAPES

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

Drying of the grapes in crates for about 3–4 months, slow traditional skin-contact fermentation with a 4–5 week maceration in amphorae

AGING

18 months in terracotta amphorae

ALCOHOL

13-14 % by Vol.

Dosi Distribution Wine