

**PIETRO ZARDINI**

## **Valpolicella DOC**

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### **GRAPES**

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

### **GROWING AREA**

Valpolicella Classica

### **ALTITUDE**

150 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 10–20 day maceration in tanks

### **AGING**

Aged in tonneaux, followed by a period in stainless steel tanks

### **ALCOHOL**

13 % by Vol.

***Dosi Distribution Wine***