

CATERINA ZARDINI

Valpolicella DOC Classico Superiore

... to Caterina Zardini, wife of our founder and passionate producer of Amarone, we dedicate this special selection.



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected grapes from 36ha of hillside vineyards, in one of the best viticultural area in Marano di Valpolicella valley, planted in limestone-based soils at 300m with south-east exposition. Density of 3000 vines per hectare. Cultivation systems: "pergoletta semplice" and "guyot".



Grapes. Corvina Veronese and Corvinone Veronese 80%, Rondinella 20%. Bunches are hand picked and rigorously selected at the end of September. The grapes are perfect, with a high sugar content.



Drying Process. Natural and traditional drying of the grapes for 20 days. Extreme care exercised to maintain clean, healthy grapes.



Vinification. Soft pressing of the grapes, followed by controlled temperature fermentation at 25-26 °C. Maceration on the skins for 15/20 days.



Ageing. The wine is refined for 12 months in big Slavonian Slavonian oak barrels (20-30-50 hl), then 6 months in the bottle.



Tasting Notes. Intense ruby red colour with violet edge. Spicy bouquet with intense aromas of ripe cherry, bitter almond and tobacco. Dry, full, rich flavour in the mouth, with a very pleasant bitter finish.



Analysis. Alcohol 14,3% Vol; Total acidity 5,7 g/l; Residual sugar 6,2 g/l; Dry extract 30 g/l.



Food Pairings. Traditionally served with "Amarone risotto", "pumpkin risotto", with roast meat, game and rack of lamb. Recommended drinking temperature 17- 18 °C.



Bottle. "Sophia" bottle 750 ml (box of 6 btl.), Magnum 1,5 L (single box), Bordolese 375ml (in box of 24 bottles).

