

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA DOC CLASSICO SUPERIORE VERJAGO

This wine is a story to tell, starting from its label and neck tag: a story that speaks of typicality, tradition and the pursuit of excellence. Valpolicella DOC Classico Superiore Verjago comes from highly selected grapes from the hilly vineyards which, after the manual harvest in crates, are left to dry for 40 days in special drying rooms known as "fruttaio". Careful winemaking follows along with over a year of ageing in large oak barrels and another three months in bottles. The result is a Super Valpolicella, noble and captivating, which pairs perfectly with all types of meat, both grilled and braised, and aged cheeses. Serve at 16 -18 °C.

THE VINEYARD

Located in the heart of the Valpolicella Classica area, in the hills of Negrar. Altitude of 250 to 450 metres above sea level. Southwest and southeast exposure. Soil type: loamy-clayey, partly limestone and partly on Eocene marl. Vineyard grassing. Training system: Veronese pergoleta. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: 18. Planting density: 3,300/3,500 vines per hectare. Average yield per hectare: 40 hl.

PAIRINGS It pairs very well with all types of meat, both grilled and braised, and aged cheeses.

VINTAGE 2015

A very balanced year, even if the summer was fairly dry, during which time the excess water supply from the rainy 2014 nourished the vines. Thanks to the warm and prolonged summer temperatures, the vines notably developed their photosynthesis, increasing the concentration of sugars and colours. The 2015 vintage is marked for its great balance and longevity, with very soft and sweet tannins.



GRAPES

40% Corvina

25% Rondinella

15% Corvinone

15% Croatina

5% Oseleta



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

16-18 °C



ALCOHOL CONTENT

15% vol

PRODUCTION

Harvest: beginning of October, exclusively hand-picked in crates. Drying in drying rooms known as "fruttaio" for 40 days. Crushing in November with de-stemming of the grapes. Fermentation temperature of 23 °C. Maceration for 15 days. Aged in wood, then in bottles. Stabilisation: natural.