

DOMINI VENETI

Our Valpolicella, your wines.



RAUDII GARGANEGA CHARDONNAY IGT

Raudii is the white wine that surprises: it balances freshness and aromas with the pleasure of a wine to be appreciated. Perfect for an important aperitif. With its name, Raudii pays homage to a battle of the Cimbri tribe, which was originally from the Lessini mountains surrounding Valpolicella. In fact, the motifs of the label reference symbolism present in Cimbri goldsmith art. Made with Garganega grapes, it has a straw-yellow colour, a joyously harmonious flavour that is delicately sweet, and a fine nose that recalls exotic fruit. Ideal paired with appetisers and pasta dishes with vegetables and fish. Serve at the table at 6 - 8 °C.

THE VINEYARD

Located in the foothills near Verona. Altitude 100 to 200 metres above sea level. Soil type: very varied, from limestone to clayey. Training system: double pergola. Age of producing vines: from 20 to 25 years. Load of buds per vinestock: 22. Planting density: 2,700 vines per hectare. Average yield per hectare: 90 hl.



GRAPES

100% Garganega



TYPE

Dry white wine



FORMAT

750 ml



SERVING TEMP.

6-8 °C



ALCOHOL CONTENT

12,5% vol

PRODUCTION

Harvest: end of September. Crushing with destemming of the grapes, soft tank pressing. Fermentation without skins at controlled temperatures of 14 - 16 °C. Conserved in steel. Stabilisation: protein and tartaric.

PAIRINGS It goes well with appetisers and pasta dishes with vegetables and fish.

VINTAGE 2017

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts that have reduced production, and water stress. The grapes are very healthy, whole, with high sugar content that have led to the production of enjoyable wines from the beginning.