

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA DOC CLASSICO SUPERIORE

The style of this wine is in line with the most typical, traditional profile of Valpolicella: well-distributed texture, with a good relationship and melding between the aromatic, olfactory and taste sensations that creates a sober, elegant result.

Colour: ruby-red. Bouquet: intense and persistent, with fruity aromas of cherry and plum, floral notes of violets and a touch of spiciness from black pepper. Taste: fresh, fruity, with an elegant balance between structure and body, harmonised by the perfect acidity and tannins.

THE VINEYARD

Located in the heart of the Valpolicella Classica area, on dry terraces. Altitude from 250 to 450 metres above sea level. Exposure southeast and southwest. Type of terrain: very varied, mainly clayey-limey, partly limestone, partly of volcanic origin. Vineyard grassing. Training system: double pergola. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: 18. Planting density: 3,300/4,000 vines per hectare. Yield per hectare: 60 hl.

PAIRINGS This wine is usually paired with traditional Veronese dishes, such as lasagne with rabbit and tortelloni with Monte Veronese cheese. Excellent with cured meats. Serving temperature: 14-16 °C.

VINTAGE 2016

VINTAGE 2016 was a great, handbook year! Summer temperatures did not go above 35 °C, avoiding the excess heat that characterised 2015. The composition of the grapes led to a high sugar content, good acidity and a particular abundance of anthocyanins, all thanks to the significant day/night temperature changes that occurred, especially during veraison. It is in this period, in fact, that the vine is reactive to the accumulation of colouring substances. The vintage did not have any unusual pathological problems, with the exception of the peronospora attacks that took place in June; the vine ripened regularly (bunch closure at the beginning



GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

14-16 °C



ALCOHOL CONTENT

13,50% vol

PRODUCTION

Harvest: from September until the beginning of October, exclusively hand-picked. Crushing with destemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for ten days with scheduled punching-down three times a day for 20 minutes. Ageing in steel. Complete malolactic fermentation. Stabilisation: natural.

of July and the start of veraison in the first days of August). Maturation began in mid-August and ended in the first ten days of September, with the main winemaking parameters reaching an excellent level, along with the complete absence of botrytic attacks.