

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.

Colour: intense ruby red. Perfume: complex and spicy, notes of red fruits with the scent of ripe cherries.
Flavour: warm, smooth, fine and elegant.

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.

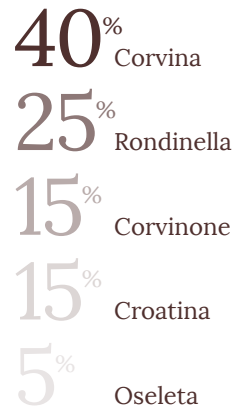
PAIRINGS It pairs very well with all types of meat, both grilled and braised, and aged cheeses.

VINTAGE 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 of July and the start of veraison



GRAPES



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

16-18 °C



ALCOHOL CONTENT

15,50% 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.

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.