

# DOMÌNI VENETI

Our Valpolicella, your wines.



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## VALPOLICELLA DOC CLASSICO BIOLOGICO

Valpolicella DOC Classico Bio comes from grapes grown in organic vineyards located on the highest hills in the Valpolicella Classica area. It is a very respectable wine: ruby-red in colour with purple hues, it has a spiced aroma that is a surprising combination of red fruits, and a dry, warm, medium-bodied flavour with balanced tannins. Which dishes does it pair best with? It is a perfect red wine to enjoy with meals, and is magnificent with packaged pasta, cured meats and medium-aged cheeses. Serve it at 14 -16 °C.



### GRAPES

	70%	Corvina
	15%	Corvinone
	15%	Rondinella

### TYPE

Dry red wine

### FORMAT

750 ml

### SERVING TEMP.

14-16 °C

### ALCOHOL CONTENT

12,5% vol

### THE VINEYARD

The wine is currently produced with grapes from two certified organic vineyards in the Valpolicella Classica area. The first is located in valley of Negrar at an average altitude of 250 metres above sea level with south and southwest exposure. The training system used is Veronese pergola; the entire vineyard is grassed and the age of the vines varies from 6 to 40 years. The second vineyard is in Mazzurega (Fumane), at an altitude of 450 metres above sea level with southwest exposure. The training system used is Veronese pergola, the vineyard is entirely grassed and the age of the vines varies from 3 to 40 years. The soil type is varied in both vineyards: clayey-loamy, moderate limestone and very skeletal. Planting density: from 2,500 (for the oldest vineyards) to 3,500 vines per hectare (for new plants). Load of buds per vinestock: 18. Average yield per hectare: 60 hl.

### PRODUCTION

Harvest: end of September, exclusively hand-picked selection. Winemaking: the grapes undergo soft crushing, eliminating the stems. Fermentation at a temperature of 25 -28 °C followed by seven days of maceration. Aged in steel tanks. Complete malolactic fermentation. Natural stabilisation.

### PAIRINGS

It pairs well with pasta dishes, cured meats and medium-aged cheeses.

### VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose,

therefore particularly suitable for *appassimento*. The wines denote more territorial expressions of greater longevity and freshness.