

DOMINI VENETI

Our Valpolicella, your wines.



CORVINA VERONA IGT

Semi-dry red wine with delicately spiced and cherry aromas. It has a soft, fresh and balanced taste with silky tannins.

THE VINEYARD

Located in the foothills area near Verona. Altitude from 100 to 200 metres above sea level. Soil type: very varied, from limestone to clayey.

Training system: double pergola. Age of producing vines: 20 to 25 years. Average yield per hectare: 90 hl.



GRAPES

70% Corvina
30% Merlot



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

18 °C



ALCOHOL CONTENT

12,5% vol

PRODUCTION

Hand-picked in the second ten days of September. Crushing with de-stemming of the grapes. Fermentation temperature 25° to 28 °C. Maceration for ten days with scheduled punching-down. Storage in steel until February. Complete malolactic fermentation. Ageing in bottles for 4 months. Natural stabilisation.

PAIRINGS Ideal for a dinner with friends while enjoying fresh pasta seasoned with vegetables or meat sauces. Excellent for a snack or tastings of cured meats and medium-aged cheeses.

VINTAGE 2018

The current climate change is placing increasingly higher demands on the professional skills of winegrowers. Rain was abundant in 2018 from the spring on, requiring a great deal of effort on the part of the winegrowers to protect the vines' health, regulate the overproduction of certain grape varieties and choose the best bunches for the harvest. A clear qualitative difference was again noted in the vines of the hills, which unlike the vines growing in the plains below, were able to let the excess water run off thanks to the slope. The grapes on these vines

ripened perfectly, reaching a slightly lower sugar content than in previous years, but with a better degree of ripeness, balanced phenolic content and milder acidity.



TASTE WITH THE WINE MAKER
Watch the video
[click here](#)