

DOMINI VENETI

Our Valpolicella, your wines.



ROSATO VERONESE IGT

Semi-dry rosé wine with fragrant and floral aroma, and a fresh, fruity flavour of strawberries and raspberries, slightly tangy.

THE VINEYARD

Located in the hills in the heart of the Valpolicella Classica area. Altitude from 150 to 250 metres above sea level. Grassy vineyard. Training system: single-sided and row pergola. Age of producing vines: 15 to 25 years. Average yield per hectare: 84 hl.

PAIRINGS Excellent paired with grilled fish and white meats, but also for a snack with cured meats and fresh 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,



GRAPES



65% Corvina

30% Rondinella

5% Molinara



TYPE

Dry rosé wine



FORMAT

750 ml



SERVING TEMP.

10-12 °C



ALCOHOL CONTENT

12% vol

PRODUCTION

Harvest in September until early October, exclusively hand-picked and selected. Soft pressing of the grapes. Fermentation without skins at controlled temperatures between 14-16 °C. Conservation in steel. Stabilisation: protein and tartaric.

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



TASTE WITH THE WINE MAKER

Watch the video

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