

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 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

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 wood. Complete malolactic fermentation. Stabilisation: natural.

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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