

DOMINI VENETI

Our Valpolicella, your wines.



GARGANEGA VERONA IGT

Garganega grapes have a straw-yellow colour just like the semi-dry wine they produce. With aromas of flowers and white fruits, the wine has a fine, fresh and joyfully harmonious taste with exotic nuances.

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.

PAIRINGS Ideal with appetisers, excellent paired with vegetarian first courses or delicate fish-based second courses.

VINTAGE 2020

The 2020 vintage has been excellent for white wines. Preceded by a mild and dry winter, budding started substantially earlier than the previous season. The months of April and May were rainy and the low temperatures recorded slowed down the flow of the vines to reach flowering in June in perfect condition. The summer months had temperatures without



GRAPES

100% Garganega



TYPE

Dry white wine



FORMAT

750 ml



SERVING TEMP.

8-10 °C



ALCOHOL CONTENT

12% vol

PRODUCTION

Hand-picked at the end of September. Crushing with de-stemming of the grapes, and soft membrane pressing. Fermentation without skins at controlled temperatures between 14-16 °C. Conservation in steel. Stabilisation: protein and tartaric.

extremes, ventilation and a perfect water supply that led the vines to be luxuriant and healthy, without attacks of downy mildew or other diseases. The white wines obtained are very elegant and highly drinkable thanks to an important acid content and an aromatic framework that expresses great freshness.



TASTE WITH THE WINE MAKER

Watch the video

[click here](#)