

DOMINI VENETI

Our Valpolicella, your wines.



RAUDII CORVINA MERLOT IGT

With its name, Raudii pays homage to the Cimbric tribe originally from the Lessini mountains surrounding Valpolicella. In fact, the motifs of the label reference symbolism present in Cimbric goldsmith art. Raudii is a dry red wine made with Corvina (70%) and Merlot (30%) grapes, and has an intense and persistent aroma. It has a soft and round taste with tannins that blend with the wine's texture and its spiced finish. Ideal for hosting dinners, paired with meat dishes, fresh pasta and medium-aged cheeses. Satisfy your guests by serving it at 16 -18 °C.

THE VINEYARD

Located in the foothills near Verona. Altitude 100 to 200 metres above sea level. Soil type: very varied, from limestone to clayey. Training system: double pergola. Age of producing vines: from 20 to 25 years. Load of buds per vinestock: 22. Planting density: 2,700 vines per hectare. Average yield per hectare: 90 hl.



GRAPES

70% Corvina
30% Merlot



TYPE

Dry red wine



FORMAT

750 ml,
1500 ml



SERVING TEMP.

16-18 °C



ALCOHOL CONTENT

13% vol

PRODUCTION

Harvest: second ten days of September. Crushing with de-stemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for 10 days with 20 minutes of punching-down three times a day. Conservation in steel vats until February. Complete malolactic fermentation. Aged in bottles for 4 months. Stabilisation: natural.

PAIRINGS It pairs very well with meat dishes, fresh pasta 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

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