

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA DOC CLASSICO

Valpolicella DOC Classico is a young and immediate red wine which encapsulates the authentic soul of the land it comes from: Valpolicella Classica. It is perfect on the table with pasta dishes, meats and aged cheeses. Why does it pair so well with these foods? Its dry, warm, medium-bodied flavour is to thank: velvety and balanced in tannins, with an aroma that is a combination of red fruits, vines and spices.

THE VINEYARD

Located in the Valpolicella Classica area at an altitude between 100 and 250 metres above sea level.



GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

Dry red wine



FORMAT

375 ml,
750 ml



SERVING TEMP.

14-15 °C



ALCOHOL CONTENT

13% vol

PRODUCTION

Harvest: end of September, exclusively hand-picked selection. Crushing with de-stemming of the grapes. Aged in steel tanks.

PAIRINGS It pairs well with pasta dishes, meats and aged cheeses.

VINTAGE 2020

The start of the vegetative cycle took place slightly earlier than last year and no particular criticalities were highlighted during flowering and fruit set. The trend of temperatures and rainfall in the months between March and June was decidedly favorable to the vine. Thank to the good climatic trend during the vegetative cycle, there were no major phytosanitary problems. The harvest began with a perfect timing in the third week of September, in optimal climatic conditions. The grapes that gave the greatest qualitative expression were Corvina and Rondinella thanks to the temperature

ranges of July and August which are well suited to these varieties. The Valpolicella wine obtained is expressed with characteristics of olfactory freshness and with a stylistic elegance that characterizes the 2020 vintage; the coloring intensity is less intense than the average.



TASTE WITH THE WINE MAKER

Watch the video

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