

# DOMINI VENETI

Our Valpolicella, your wines.



## APPASSIMENTO ROSSO VENETO IGT PASSITO

“Appassimento” is made from indigenous red grape varieties. Following a thorough and rigorous blending process, both the appassimento and traditional methods are fused together in the production of this fine red wine.

Colour: ruby red with garnet hints. Perfume: spiced with notes of vanilla and cherry. Flavour: full bodied and round with soft tannins and a long finish with spiced notes.

### THE VINEYARD

Located mainly in the Veronese area at an altitude of between 100 and 350 meters above sea level. Soil type: varied from calcareous to clay. Tillage in the row. Training system: Double Pergola. Age of vines in production: from 20 to 25 years. Buds per vine: 22. Density: 2.700 per hectare. Yield per hectare: 60 hl.



### GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties  
as per DOCG  
regulations



### TYPE

Medium-dry red wine



### FORMAT

750 ml



### SERVING TEMP.

16-18 °C



### ALCOHOL CONTENT

14% Vol

### PRODUCTION

Harvest: in the second decade of September exclusively by hand. Vinification: the grapes are left to dry for 60 days, to obtain a higher concentration. Destemmed and gentle pneumatic pressed. Fermentation temperature 25°C. Maceration for 10 days with scheduled punching 3 times a day for 20 minutes. Malolactic fermentation completed. Aging in wood. Stabilization: natural.

**PAIRINGS** A fine companion for meat dishes and aged cheeses. Serve at a temperature of 16° - 18° C.

### VINTAGE 2021

The 2021 was a great vintage. It began with a phenological delay due to a cold winter and cold temperatures that endured until May. Ripening began by the end of July and the beginning of August thanks to hot and dry temperatures and the favourable day-night excursion. The grapes reached the harvest period in perfect conditions of excellent quality including a balanced quantity of crop.

The excellent sugar gradations and the abundant concentration in anthocyanins guaranteed a good extractability that allowed us to produce wines with dense, thick, and intense colour and an elegant profile both on the nose and the taste.