

DOMINI VENETI

Our Valpolicella, your wines.



CORVINA VERONA IGT

Semi-dry red wine with delicately spiced and cherry aromas. It has a soft, fresh and balanced taste with silky tannins.

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 for a dinner with friends while enjoying fresh pasta seasoned with vegetables or meat sauces. Excellent for a snack or tastings of cured meats and medium-aged cheeses.

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

70% Corvina
30% Merlot



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

18 °C



ALCOHOL CONTENT

12,5% vol

PRODUCTION

Hand-picked in the second ten days of September. Crushing with de-stemming of the grapes. Fermentation temperature 25° to 28 °C. Maceration for ten days with scheduled punching-down. Storage in steel until February. Complete malolactic fermentation. Ageing in bottles for 4 months. Natural stabilisation.

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.