

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.



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.

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 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for appassimento. The wines denote more territorial expressions of greater longevity and freshness.



TASTE WITH THE WINE MAKER

Watch the video

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