

DOMINI VENETI

Our Valpolicella, your wines.



GARGANEGA VERONA IGT

Garganega grapes have a straw-yellow colour just like the semi-dry wine they produce. With aromas of flowers and white fruits, the wine has a fine, fresh and joyfully harmonious taste with exotic nuances.

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

100% Garganega



TYPE

Dry white wine



FORMAT

750 ml



SERVING TEMP.

8-10 °C



ALCOHOL CONTENT

12% vol

PRODUCTION

Hand-picked at the end of September. Crushing with de-stemming of the grapes, and soft membrane pressing. Fermentation without skins at controlled temperatures between 14-16 °C. Conservation in steel. Stabilisation: protein and tartaric.

PAIRINGS Ideal with appetisers, excellent paired with vegetarian first courses or delicate fish-based second courses.

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.