

DOMINI VENETI

Our Valpolicella, your wines.



RAUDII GARGANEGA IGT

Raudii is the white wine that surprises: it balances freshness and aromas with the pleasure of a wine to be appreciated. Perfect for an important aperitif. With its name, Raudii pays homage to a battle of the Cimbri tribe, which was originally from the Lessini mountains surrounding Valpolicella. In fact, the motifs of the label reference symbolism present in Cimbri goldsmith art. Made with Garganega grapes, it has a straw-yellow colour, a joyously harmonious flavour that is delicately sweet, and a fine nose that recalls exotic fruit. Ideal paired with appetisers and pasta dishes with vegetables and fish. Serve at the table at 6 - 8 °C.

THE VINEYARD

Located in the foothills near Verona. Altitude 100 to 200 metres above sea level. Soil type: very varied, from limestone to clayey. Training system: double pergola. Age of producing vines: from 20 to 25 years. Load of buds per vinestock: 22. Planting density: 2,700 vines per hectare. Average yield per hectare: 90 hl.



GRAPES

100% Garganega



TYPE

Dry white wine



FORMAT

750 ml



SERVING TEMP.

6-8 °C



ALCOHOL CONTENT

12,5% vol

PRODUCTION

Harvest: end of September. Crushing with destemming of the grapes, soft tank pressing. Fermentation without skins at controlled temperatures of 14 - 16 °C. Conserved in steel. Stabilisation: protein and tartaric.

PAIRINGS It goes well with appetisers and pasta dishes with vegetables and fish.

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.