

DOMINI VENETI

Our Valpolicella, your wines.



RAUDII CORVINA IGT

With its name, Raudii pays homage to the Cimbri tribe originally from the Lessini mountains surrounding Valpolicella. In fact, the motifs of the label reference symbolism present in Cimbri goldsmith art. Raudii is a dry red wine made with Corvina grapes, and has an intense and persistent aroma. It has a soft and round taste with tannins that blend with the wine's texture and its spiced finish. Ideal for hosting dinners, paired with meat dishes, fresh pasta and medium-aged cheeses. Satisfy your guests by serving it at 16 -18 °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% Corvina



TYPE

Dry red wine



FORMAT

750 ml,
1500 ml



SERVING TEMP.

16-18 °C



ALCOHOL CONTENT

13% vol

PRODUCTION

Harvest: second ten days of September. Crushing with de-stemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for 10 days with 20 minutes of punching-down three times a day. Conservation in steel vats until February. Complete malolactic fermentation. Aged in bottles for 4 months. Stabilisation: natural.

PAIRINGS It pairs very well with meat dishes, fresh pasta 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.