

# DOMINI VENETI

Our Valpolicella, your wines.



## ROSATO VERONESE IGT

Semi-dry rosé wine with fragrant and floral aroma, and a fresh, fruity flavour of strawberries and raspberries, slightly tangy.

### THE VINEYARD

Located in the hills in the heart of the Valpolicella Classica area. Altitude from 150 to 250 metres above sea level. Grassy vineyard. Training system: single-sided and row pergola. Age of producing vines: 15 to 25 years. Average yield per hectare: 84 hl.

**PAIRINGS** Excellent paired with grilled fish and white meats, but also for a snack with cured meats and fresh 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



65% Corvina

30% Rondinella

5% Molinara



### TYPE

Dry rosé wine



### FORMAT

750 ml



### SERVING TEMP.

10-12 °C



### ALCOHOL CONTENT

12% vol

### PRODUCTION

Harvest in September until early October, exclusively hand-picked and selected. Soft pressing of the grapes. Fermentation without skins at controlled temperatures between 14-16 °C. Conservation in steel. Stabilisation: protein and tartaric.

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.



### TASTE WITH THE WINE MAKER

Watch the video

[click here](#)