

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 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.



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.

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.