

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA DOC CLASSICO BIOLOGICO

Valpolicella DOC Classico Bio comes from grapes grown in organic vineyards located on the highest hills in the Valpolicella Classica area. It is a very respectable wine: ruby-red in colour with purple hues, it has a spiced aroma that is a surprising combination of red fruits, and a dry, warm, medium-bodied flavour with balanced tannins. Which dishes does it pair best with? It is a perfect red wine to enjoy with meals, and is magnificent with packaged pasta, cured meats and medium-aged cheeses. Serve it at 14 -16 °C.

THE VINEYARD

The wine is currently produced with grapes from two certified organic vineyards in the Valpolicella Classica area. The first is located in valley of Negrar at an average altitude of 250 metres above sea level with south and southwest exposure. The training system used is Veronese pergola; the entire vineyard is grassed and the age of the vines varies from 6 to 40 years. The second vineyard is in Mazzurega (Fumane), at an altitude of 450 metres above sea level with southwest exposure. The training system used is Veronese pergola, the vineyard is entirely grassed and the age of the vines varies from 3 to 40 years. The soil type is varied in both vineyards: clayey-loamy, moderate limestone and very skeletal. Planting density: from 2,500 (for the oldest vineyards) to 3,500 vines per hectare (for new plants). Load of buds per vinestock: 18. Average yield per hectare: 60 hl.

PAIRINGS It pairs well with pasta dishes, cured meats and medium-aged 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



70% Corvina
15% Corvinone
15% Rondinella



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

14-16 °C



ALCOHOL CONTENT

12,5% vol

PRODUCTION

Harvest: end of September, exclusively hand-picked selection. Winemaking: the grapes undergo soft crushing, eliminating the stems. Fermentation at a temperature of 25 -28 °C followed by seven days of maceration. Aged in steel tanks. Complete malolactic fermentation. Natural stabilisation.

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.