

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA DOC CLASSICO SUPERIORE

The style of this wine is in line with the most typical, traditional profile of Valpolicella: well-distributed texture, with a good relationship and melding between the aromatic, olfactory and taste sensations that creates a sober, elegant result.

Colour: ruby-red. Bouquet: intense and persistent, with fruity aromas of cherry and plum, floral notes of violets and a touch of spiciness from black pepper. Taste: fresh, fruity, with an elegant balance between structure and body, harmonised by the perfect acidity and tannins.

THE VINEYARD

Located in the heart of the Valpolicella Classica area, on dry terraces. Altitude from 250 to 450 metres above sea level. Exposure southeast and southwest. Type of terrain: very varied, mainly clayey-limey, partly limestone, partly of volcanic origin. Vineyard grassing. Training system: double pergola. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: 18. Planting density: 3,300/4,000 vines per hectare. Yield per hectare: 60 hl.

PAIRINGS This wine is usually paired with traditional Veronese dishes, such as lasagne with rabbit and tortelloni with Monte Veronese cheese. Excellent with cured meats. Serving temperature: 14-16 °C.

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

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

14-16 °C



ALCOHOL CONTENT

13,50% vol

PRODUCTION

Harvest: from September until the beginning of October, exclusively hand-picked. Crushing with destemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for ten days with scheduled punching-down three times a day for 20 minutes. Ageing in wood. Complete malolactic fermentation. Stabilisation: natural.

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.