

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA DOC CLASSICO

Valpolicella DOC Classico is a young and immediate red wine which encapsulates the authentic soul of the land it comes from: Valpolicella Classica. It is perfect on the table with pasta dishes, meats and aged cheeses. Why does it pair so well with these foods? Its dry, warm, medium-bodied flavour is to thank: velvety and balanced in tannins, with an aroma that is a combination of red fruits, vines and spices.

THE VINEYARD

Located in the Valpolicella Classica area at an altitude between 100 and 250 metres above sea level.



GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

Dry red wine



FORMAT

375 ml,
750 ml



SERVING TEMP.

14-15 °C



ALCOHOL CONTENT

13% vol

PRODUCTION

Harvest: end of September, exclusively hand-picked selection. Crushing with de-stemming of the grapes. Aged in steel tanks.

PAIRINGS It pairs well with pasta dishes, meats and 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.

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.