

**DOMINI VENETI**  
Our Valpolicella, your wines.



## VALPOLICELLA DOC CLASSICO SUPERIORE VERJAGO

This wine is a story to tell, starting from its label and neck tag: a story that speaks of typicality, tradition and the pursuit of excellence.

Valpolicella DOC Classico Superiore Verjago comes from highly selected grapes from the hilly vineyards which, after the manual harvest in crates, are left to dry for 40 days in special drying rooms known as "fruttaio". Careful winemaking follows along with over a year of ageing in large oak barrels and another three months in bottles. The result is a Super Valpolicella, noble and captivating, which pairs perfectly with all types of meat, both grilled and braised, and aged cheeses. Serve at 16 -18 °C.

Colour: intense ruby red. Perfume: complex and spicy, notes of red fruits with the scent of ripe cherries.

Flavour: warm, smooth, fine and elegant.

### THE VINEYARD

Located in the heart of the Valpolicella Classica area, in the hills of Negrar. Altitude of 250 to 450 metres above sea level. Southwest and southeast exposure. Soil type: loamy-clayey, partly limestone and partly on Eocene marl. Vineyard grassing. Training system: Veronese pergoledda. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: 18. Planting density: 3,300/3,500 vines per hectare. Average yield per hectare: 40 hl.

**PAIRINGS** It pairs very well with all types of meat, both grilled and braised, and aged 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

**40%** Corvina  
**25%** Rondinella  
**15%** Corvinone  
**15%** Croatina  
**5%** Oseleta



**TYPE**  
Dry red wine



**FORMAT**  
750 ml



**SERVING TEMP.**  
16-18 °C



**ALCOHOL CONTENT**  
15,50% vol

### PRODUCTION

Harvest: beginning of October, exclusively hand-picked in crates. Drying in drying rooms known as "fruttaio" for 40 days. Crushing in November with de-stemming of the grapes. Fermentation temperature of 23 °C. Maceration for 15 days. Aged in wood, then in bottles. 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.