

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.



PRODUCTION

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

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

PAIRINGS It pairs well with pasta dishes, meats and aged cheeses.

VINTAGE 2018

This vintage featured an abundant, quality production. The overall seasonal trend was very good, with improved weather conditions in July and August and less rain in May and June. The harvest was slightly early, starting in the first ten days of September, and some areas were hit by heavy rains just before harvesting. The grapes are healthy and whole, with a good sugar content.