

# DOMINI VENETI

Our Valpolicella, your wines.



## AMARONE DELLA VALPOLICELLA DOCG CLASSICO BIO

An organic Amarone DOCG made from grapes from the Valpolicella Classica area left in drying rooms and aged in large barrels for at least 18 months, then in bottles for 6-8 months. Domini Veneti's organic Amarone has an intense and persistent aroma which recalls cherries preserved in alcohol, dried prunes and spices. Its flavour has structure and decisive softness, which balances the velvety tannins. This organic red wine is the ideal pairing for rich main courses: game, grilled meat, braised meat and aged cheeses. For best results, serve at 16 -18 °C.

### THE VINEYARD

Located in the heart of the Valpolicella Classica area on dry terraces, between 150 and 450 metres above sea level. Southeast and southwest exposure. Loamy-clayey soil with sections of limestone, above Eocene marl. Vineyard grassing. Training system: Veronese pergoleta and row. Age of vines: 15-25 years. Load of buds per vinestock: from 8 to 18. Planting density: 3,300/4,000 vines per hectare. Average yield per hectare: 20 hl.

**PAIRINGS** It traditionally pairs well with game, grilled meat, braised meat and aged cheeses. Great with conversation after a meal and for meditation.

### 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.



### GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



### TYPE

Dry red wine



### FORMAT

750 ml



### SERVING TEMP.

16-18 °C



### ALCOHOL CONTENT

15,5% vol

### PRODUCTION

Harvest: between September and October, exclusively hand-picked. Drying until December/January in the drying room. Crushing at the beginning of February with de-stemming of the grapes. Fermentation temperature from 12 to 23 °C. Slow maceration for 30 days, 12 of which cold. Manual punching-down three times a day. Complete malolactic fermentation. Aged in wood, then in bottles. Natural stabilisation.