

# DOMINI VENETI

Our Valpolicella, your wines.



## APPASSIMENTO ROSSO VENETO IGT PASSITO

“Appassimento” is made from indigenous red grape varieties. Following a thorough and rigorous blending process, both the appassimento and traditional methods are fused together in the production of this fine red wine.

Colour: ruby red with garnet hints. Perfume: spiced with notes of vanilla and cherry. Flavour: full bodied and round with soft tannins and a long finish with spiced notes.

### THE VINEYARD

Located mainly in the Veronese area at an altitude of between 100 and 350 meters above sea level. Soil type: varied from calcareous to clay. Tillage in the row. Training system: Double Pergola. Age of vines in production: from 20 to 25 years. Buds per vine: 22. Density: 2.700 per hectare. Yield per hectare: 60 hl.



### 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

14% Vol

### PRODUCTION

Harvest: in the second decade of September exclusively by hand. Vinification: the grapes are left to dry for 60 days, to obtain a higher concentration. Destemmed and gentle pneumatic pressed. Fermentation temperature 25°C. Maceration for 10 days with scheduled punching 3 times a day for 20 minutes. Malolactic fermentation completed. Aging in wood. Stabilization: natural.

**PAIRINGS** A fine companion for meat dishes and aged cheeses. Serve at a temperature of 16° - 18° C.

### VINTAGE 2018

The current climate change is placing increasingly higher demands on the professional skills of winegrowers. Rain was abundant in 2018 from the spring on, requiring a great deal of effort on the part of the winegrowers to protect the vines' health, regulate the overproduction of certain grape varieties and choose the best bunches for the harvest. A clear qualitative difference was again noted in the vines of the hills, which unlike the vines growing in the plains below, were able to let the excess water run off thanks to the slope. The grapes on these vines

ripened perfectly, reaching a slightly lower sugar content than in previous years, but with a better degree of ripeness, balanced phenolic content and milder acidity.