

DOMINI VENETI

Our Valpolicella, your wines.



RAUDII CORVINA MERLOT IGT

With its name, Raudii pays homage to the Cimbri tribe originally from the Lessini mountains surrounding Valpolicella. In fact, the motifs of the label reference symbolism present in Cimbri goldsmith art. Raudii is a dry red wine made with Corvina (70%) and Merlot (30%) grapes, and has an intense and persistent aroma. It has a soft and round taste with tannins that blend with the wine's texture and its spiced finish. Ideal for hosting dinners, paired with meat dishes, fresh pasta and medium-aged cheeses. Satisfy your guests by serving it at 16 -18 °C.

THE VINEYARD

Located in the foothills near Verona. Altitude 100 to 200 metres above sea level. Soil type: very varied, from limestone to clayey. Training system: double pergola. Age of producing vines: from 20 to 25 years. Load of buds per vinestock: 22. Planting density: 2,700 vines per hectare. Average yield per hectare: 90 hl.



GRAPES

70% Corvina
30% Merlot



TYPE

Dry red wine



FORMAT

750 ml,
1500 ml



SERVING TEMP.

16-18 °C



ALCOHOL CONTENT

13% vol

PRODUCTION

Harvest: second ten days of September. Crushing with de-stemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for 10 days with 20 minutes of punching-down three times a day. Conservation in steel vats until February. Complete malolactic fermentation. Aged in bottles for 4 months. Stabilisation: natural.

PAIRINGS It pairs very well with meat dishes, fresh pasta and medium-aged cheeses.

VINTAGE 2016

VINTAGE 2016 was a great, handbook year! Summer temperatures did not go above 35 °C, avoiding the excess heat that characterised 2015. The composition of the grapes led to a high sugar content, good acidity and a particular abundance of anthocyanins, all thanks to the significant day/night temperature changes that occurred, especially during veraison. It is in this period, in fact, that the vine is reactive to the accumulation of colouring substances. The vintage did not have any unusual pathological problems, with the exception of the peronospora attacks that took place in June; the vine ripened regularly (bunch closure at the beginning

of July and the start of veraison in the first days of August). Maturation began in mid-August and ended in the first ten days of September, with the main winemaking parameters reaching an excellent level, along with the complete absence of botrytic attacks.