

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA DOC CLASSICO SUPERIORE COLLEZIONE PRUVINIANO

The Pruviniانو Collection was created to enhance the wines made with grapes grown in the valley of Marano, in the Valpolicella Classica area.

In fact, the territories included in the area of Marano were called "Pruviniانو" until 1177.

Domini Veneti continues its journey discovering and characterising the terroir with its interpretation of Amarone, Ripasso and Valpolicella Superiore. The resulting profile is of subtle elegance with a great potential for ageing over time: an authentic and spicy Valpolicella Superiore which reflects its origin.

THE VINEYARD

Located in the heart of the Valpolicella Classica area in the hamlet of Prognol, on dry terraces. Altitude from 200 to 250 metres above sea level. Southeast, southwest exposure. Soil type: silty-clayey, sometimes calcareous. Vineyard grassing. Training system: espalier and partly Veronese pergoleta. Age of producing vines: 15 years. Load of buds per vinestock: 9 - 18. Planting density: 3,300/5,000 vines per hectare. Yield per hectare: 20 hl.

PAIRINGS Pairs perfectly with traditional Veronese dishes such as lasagna with rabbit and tortelloni with Monte Veronese. Excellent with cured meats.

VINTAGE 2015

2015 was a very balanced year, even if the summer was fairly dry, during which time the excess water supply from the rainy 2014 nourished the vines. Thanks to the warm and prolonged summer temperatures, the vines notably developed their photosynthesis, increasing the concentration of sugars and colours. The 2015 vintage is marked for its great balance and longevity, with very soft and sweet tannins.



GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

14-16 °C



ALCOHOL CONTENT

13% Vol

PRODUCTION

Harvest: from September until the beginning of October, exclusively hand-picked. Crushing with destemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for 10 days with 20 minutes of punching-down three times a day. Ageing in steel and then in bottles. Complete malolactic fermentation. Stabilisation: natural.