

# DOMINI VENETI

Our Valpolicella, your wines.



## VALPOLICELLA RIPASSO 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: a Ripasso full of the toasted notes that distinguish it.

### 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.



### GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



### TYPE

Dry red wine



### FORMAT

750 ml,  
1500 ml



### SERVING TEMP.

16-18 °C



### ALCOHOL CONTENT

13,50% Vol

### PRODUCTION

Harvest: beginning of October, exclusively hand-picked. Crushing with de-stemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for 10 days with punching-down three times a day. Conservation in steel until February. Passed through Amarone skins, in contact with the skins for 15 days at a temperature of 15° C, with daily punching down. Transferred to barrels in late May for about nine months. Complete malolactic fermentation. Ageing in wood, steel then in bottles. Stabilisation: natural.

**PAIRINGS** It pairs very well with all types of red meat, both grilled and braised. Serving temperature: 16-18 °C. *abbina molto bene a tutti i tipi di carne rossa, sia allabrace sia brasati. Temperatura di servizio: 16-18 °C.*

### VINTAGE 2015

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.