

# 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 2017

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts, which reduced production. This factor allowed a homogeneous maturation, with high sugar values that led to the production of complex and intense wines.



### 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.

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.