

DOMINI VENETI

Our Valpolicella, your wines.



AMARONE DELLA VALPOLICELLA DOCG CLASSICO 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.

The Amarone della Valpolicella DOCG Classic Pruviniانو Collection is an incredibly strong dry red wine with a dense and garnet colour and an intense and fruity aroma.

It has great structure and softness on the palate with a toasted, dried fruit aftertaste, and pairs perfectly with game, grilled meat, braised meat and aged cheeses. Great with conversation after a meal.

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 pergoletta. 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 It traditionally pairs well with game, grilled meat, braised meat and aged cheeses. Great with conversation after a meal.

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



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
16% Vol

PRODUCTION

Harvest: between September and October, exclusive hand-picked selection. Drying until December/January in the drying room. Crushing at the beginning of February with de-stemming of the grapes. Fermentation temperature from 12 to 23 °C. Slow maceration for 30 days, 12 of which cold. Manual punching-down three times a day. Complete malolactic fermentation. Aged in wood then in bottles. Natural stabilisation.

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.



TASTE WITH THE WINE MAKER
Watch the video
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