

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA DOC CLASSICO SUPERIORE COLLEZIONE PRUVINIANO

The Pruviniato 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 "Pruviniato" until 1177.

Valpolicella DOC Classico Superiore Pruviniato Collection is a dry red wine with a subtle elegance and a spiciness that reflects its origin from the valleys of Marano, in the Valpolicella Classica area. Excellent with traditional Veronese first courses and cured meats, it is undoubtedly an authentic Valpolicella Superiore that cheers the senses with its fruity aroma of cherries and currants, floral notes of violet and spicy notes of pepper, nutmeg and ginger. Its flavour is fresh, lively, dry and persistent thanks to the right balance and fine tannins.

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 2018

This vintage featured an abundant, quality production. The overall seasonal trend was very good, with improved weather conditions in July and August and less rain in May and June. The harvest was slightly early, starting in the first ten days of September, and some areas were hit by heavy rains just before harvesting. The grapes are healthy and whole, with a good sugar content.



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 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. Ageing in steel and then in bottles. Complete malolactic fermentation. Stabilisation: natural.



TASTE WITH THE WINE MAKER

Watch the video

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