

DOMINI VENETI

Our Valpolicella, your wines.



APPASSIMENTO ROSSO VENETO IGT PASSITO COLLEZIONE PRUVINIANO

Appassimento IGT Pruviniانو Collection originates from the encounter between native red grapes and traditional method, the resulting profile, elegant and with good aging potential, makes the territory from which it derives the protagonist.

Colour: ruby red with garnet hints. Perfume: spiced with notes of vanilla and cherry. Flavour: full bodied and round with soft tannins and a long finish with spiced notes.

THE VINEYARD

Located mainly in the Veronese area at an altitude of between 100 and 350 meters above sea level. Soil type: varied from calcareous to clay. Tillage in the row. Training system: Double Pergola. Age of vines in production: from 20 to 25 years. Buds per vine: 22. Density: 2.700 per hectare. Yield per hectare: 60 hl.



GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

dry red wine



FORMAT

750 ml



SERVING TEMP.

16-18 °C



ALCOHOL CONTENT

14% Vol

PRODUCTION

Harvest: in the second decade of September exclusively by hand. Vinification: the grapes are left to dry for 60 days, to obtain a higher concentration. Destemmed and gentle pneumatic pressed. Fermentation temperature 25 °C. Maceration for 10 days with scheduled punching 3 times a day for 20 minutes. Malolactic fermentation completed. Aging in wood. Stabilization: natural.

PAIRINGS A fine companion for meat dishes and aged cheeses. Serve at a temperature of 16-18 °C.

VINTAGE 2020

The start of the vegetative cycle took place slightly earlier than last year and no particular criticalities were highlighted during flowering and fruit set. The trend of temperatures and rainfall in the months between March and June was decidedly favorable to the vine. Thank to the good climatic trend during the vegetative cycle, there were no major phytosanitary problems. The harvest began with a perfect timing in the third week of September, in optimal climatic conditions. The grapes that gave the greatest qualitative expression were Corvina and Rondinella thanks to the temperature

ranges of July and August which are well suited to these varieties. The Valpolicella wine obtained is expressed with characteristics of olfactory freshness and with a stylistic elegance that characterizes the 2020 vintage; the coloring intensity is less intense than the average.