

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.



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.

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

VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for appassimento. The wines denote more territorial expressions of greater longevity and freshness.