

# DOMINI VENETI

Our Valpolicella, your wines.



## LUGANA DOC COLLEZIONE PRUVINIANO

Lugana DOC Pruviniانو Collection embodies the properties and distinctive elements that best represent the microclimate and mineral characteristics of the soil in which its grapes are grown.

Colour: deep straw yellow with green hints.  
Perfume: fine, with delicate notes of white peach, gently floral. Flavour: medium bodied, harmonious, fresh and mineral.

### THE VINEYARD

Located in the foothills at around 50 metres above sea level. Soil type: of glacial origin and chalky clay. Grass sward between vines. Method of cultivation: modified Pergola Veronese. Age of vines in production: 20 to 30 years. Buds per vine: 19. Density: 3,000 per hectare. Yield per hectare: 84 hl.

**PAIRINGS** Perfect as an aperitif but also good with fish dishes and first courses based on Mediterranean vegetables. Serving temperature: 8-10 °C.

### VINTAGE 2021

The 2021 was a great vintage. It began with a phenological delay due to a cold winter and cold temperatures that endured until May. Ripening began by the end of July and the beginning of August thanks to hot and dry temperatures and the favourable day-night excursion. The grapes reached the harvest period in perfect conditions of excellent quality including a balanced quantity of crop.



#### GRAPES

100%  
Trebbiano  
di Lugana



#### TYPE

Dry white wine



#### FORMAT

750 ml



#### SERVING TEMP.

8-10 °C



#### ALCOHOL CONTENT

12,5% vol

### PRODUCTION

Harvest: end of September. Vinification: Destemmed and gentle membrane pressing. Fermentation without skins at a temperature of 16-18 °C. Conservation in steel. Stabilization: protein and tartrate.

The excellent sugar gradations and the abundant concentration in anthocyanins guaranteed a good extractability that allowed us to produce wines with dense, thick, and intense colour and an elegant profile both on the nose and the taste.