

DOMINI VENETI

Our Valpolicella, your wines.



VALPOLICELLA RIPASSO 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 Ripasso DOC Classico Superiore Pruviniato Collection Domini Veneti has a gratifying ruby-red colour and features a fine and fruity aroma.

On the palate it is warm, full-bodied and persistent, with lively tannins and an aftertaste of dried fruit, nuts and toasted almonds. Ideal with red meat, both grilled and braised. Offer it to your guests at 16 – 18°

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.



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

13,50% Vol

PRODUCTION

Harvest: 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 punching-down three times a day. Conservation in steel until February. Passed through Amarone skins, in contact with the skins for 15 days at a temperature of 15° C, with daily punching down. Transferred to barrels in late May for about nine months. Complete malolactic fermentation. Ageing in wood, steel then in bottles. Stabilisation: natural.

PAIRINGS It pairs very well with all types of red meat, both grilled and braised. Serving temperature: 16-18 °C. *abbina molto bene a tutti i tipi di carne rossa, sia allabrace sia brasati.* Temperatura di servizio: 16-18 °C.

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.