

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.

Domini Veneti continues its journey discovering and characterising the terroir with its interpretation of Amarone, Ripasso and Valpolicella Superiore. The resulting profile is of subtle elegance with a great potential for ageing over time: an Amarone that will surely be remembered for its extraordinary power.

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

VINTAGE 2014

The 2014 vintage began with a dry winter and above historic-average temperatures, but continued with heavy rains in January and February. The spring brought good weather, ensuring excellent budding and, subsequently, an excellent flowering (about 10 days earlier than the historic averages). The second part of the season was the exact opposite: continuous rains, also very strong (and historic, with over 250 mm of rain in July), and low temperatures, which resulted in below historic-average brightness due to the covering clouds. The vines'



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.

vegetative cycle was prolonged by the persistence of these conditions, bringing considerable difficulty in maintaining the grapes in an optimal state of health. The first days of September continued with bad weather, but this trend was reversed in the following days and guaranteed a warm and dry harvest.