



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.

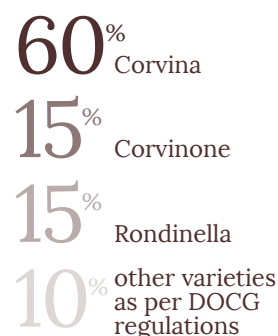
THE VINEYARD

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 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



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 2015

A very balanced year, even if the summer was fairly dry, during which time the excess water supply from the rainy 2014 nourished the vines. Thanks to the warm and prolonged summer temperatures, the vines notably developed their photosynthesis, increasing the concentration of sugars and colours. The 2015 vintage is marked for its great balance and longevity, with very soft and sweet tannins.



TASTE WITH THE WINE MAKER
Watch the video
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