

COLLEZIONE
P R U V I N I A N O

D O M Ì N I V E N E T I



CANTINA VALPOLICELLA NEGRAR

ALLE ORIGINI DELL'AMARONE



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

CANTINA VALPOLICELLA NEGRAR

ALLE ORIGINI DELL'AMARONE



the Winery in the heart of Valpolicella Classica

Cantina Valpolicella Negrar is the Italian winery where Amarone was born one century ago. 700 Hectares of vineyards between Verona and The Garda Lake in Veneto region. Here work has been organized base on Cru selection. A group of 280 Families run by Mr. Daniele Accordini, Winemaker and General Manager.

This winery has selected 48 different very high quality level Cru gathered under the "Domini Veneti Brand", and among these, one of the most famous is the **Cru Pruviniانو**. Here we would like to introduce to you this amazing Cru still available for Brazilian market.

CANTINA VALPOLICELLA NEGRAR

ALLE ORIGINI DELL'AMARONE



Today

a matter of people, a great group

Cantina Valpolicella Negrar is a co-operative with **230 members** who cultivate **700 hectares of vineyards** spread across the diverse zones of Valpolicella, above all on the hillsides.



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the Winery in numbers



1000 hectares
of vineyards
mainly in the hills of
Valpolicella Classica



1 headquarter,
2 subsidiaries
Pruvignano cellar,
Appassimento center and
1 sister Company
Vivaldi

**The first
center for
Appassimento**
in Valpolicella
wines production:
33.000 quintals
of dried
bunches grapes



15,000 hl
storage capacity
in barrel

16,000 mq
production site
5,500 mq
covered area
4,400 mq
warehouse
200,000 hl
storage capacity



10,000 bottles
per hour
capacity of
the bottling line



1.500.000
bottles
of Amarone
DOCG

Sponsor of Garda Lake luxury yacht club.



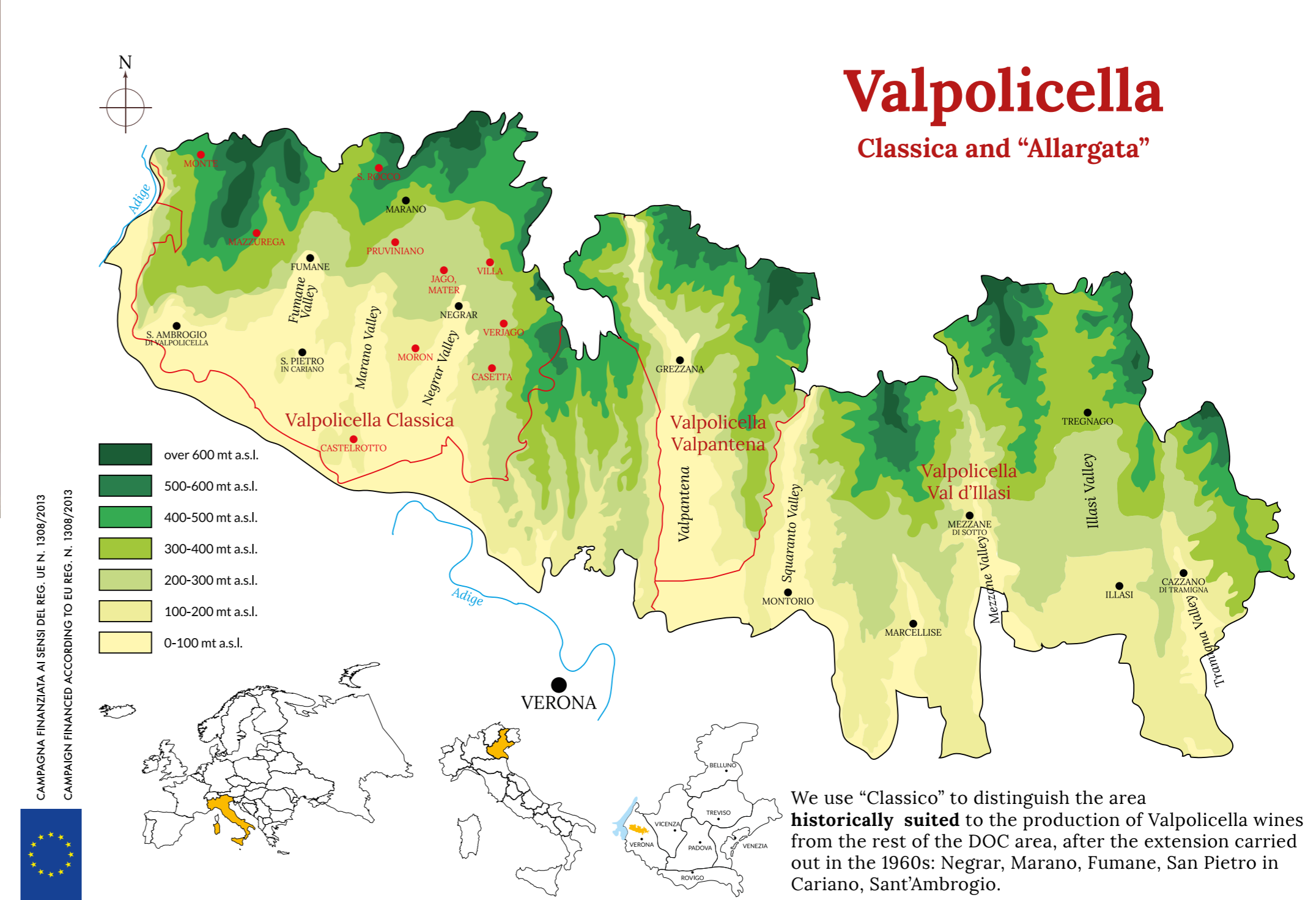
a Winery
oriented to the top



First Italian wine cooperative to get 3 glasses.



BEST ITALIAN WINERY COOPERATIVE:
winner of WEINWRITSCHAFT in
2016, 2017, 2019, 2021 and 2022.





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the Pruviniانو project

The Pruviniانو Collection was created to enhance the wines grapes grown in the Marano valley, in Valpolicella Classica; an area where the composition of the soil is more unique throughout the Valpolicella and

and allows us to produce wines able to compete with the red wines of Bordeaux vineyards.



A Wine Collection of wines dedicated to the Marano Valley

Prognol is a land rich in water, for centuries cultivated with vines and olive trees, and whose name originates from the “Prognol of Pralle”. Here there is never a lack of water and soil is particularly calcareous and clayey.



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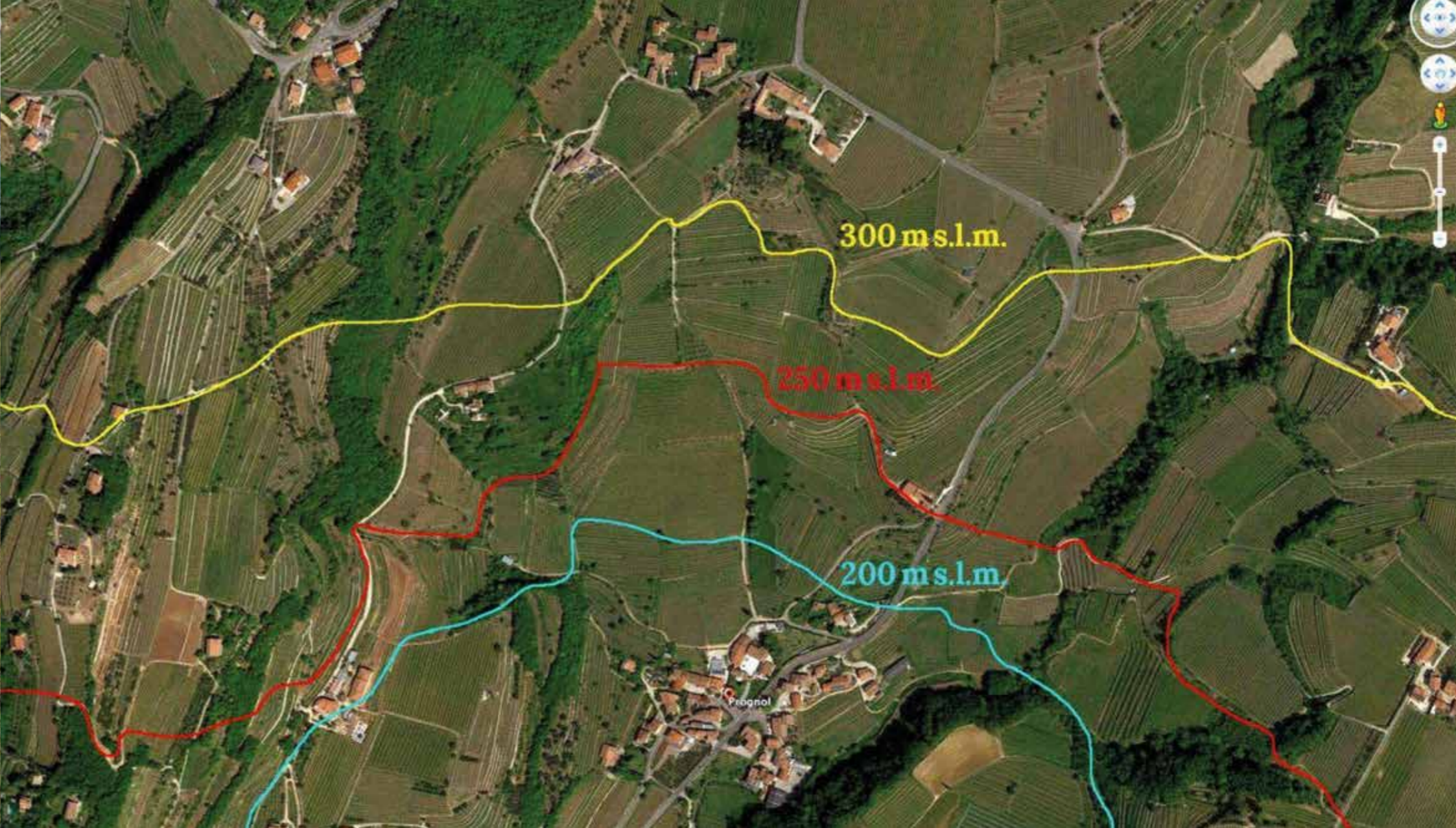


water exploitation

in the Marano Valley

Water exploitation was made by means of mills with the tray wheel on which the water fell.
 We are already talking about it in a decree of **Cangrande della Scala** of

1325 and in 1660 there were 8 of them, distributed along the “prognò” and along an artificial channel that started in Prognol and reached as far as Valgatara.



the Pruviniiano vineyards

The wine-growing area surrounding Prognol is divided into 3 zones: **alta**, over 300 meters a.s.l.; **intermediate**, at 250 meters a.s.l.; **low**, under 200 meters a.s.l.

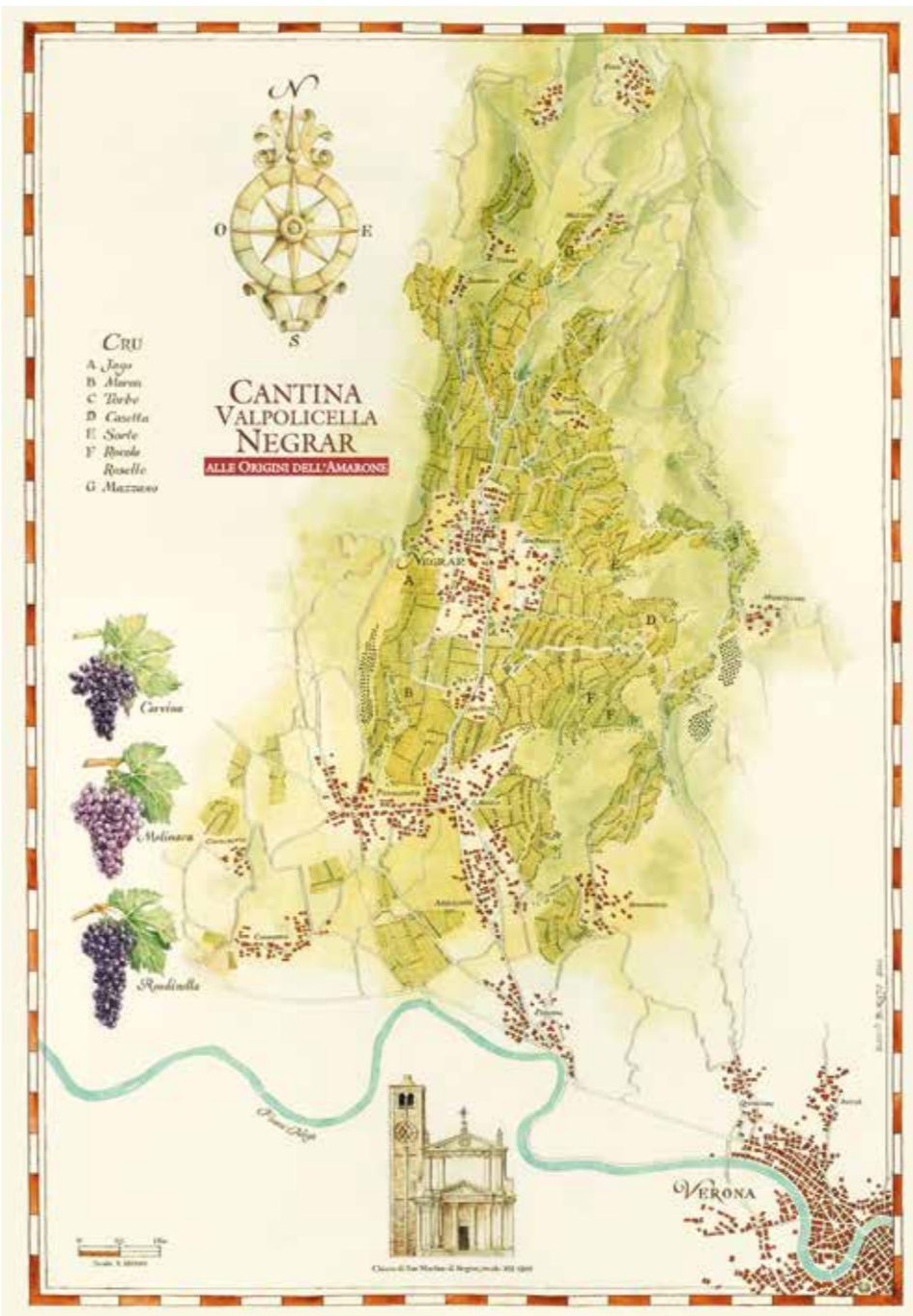


the Domini Veneti project

An history of quality

This is a collection of wines which continues on the path of discovery of the values of the ancient venetian land that Domini Veneti begun in 1989.

This is an history of quality since the discovery of Amarone, first produced back in 1938, following a lucky oversight by Adelino Lucchese, the head of the winery.



the Domini Veneti project

Looking for high vocation vineyards

A zoning project has been developing for 30 years to identify the specific talents of a place and from which the first Domini Veneti crus were born, produced with grapes harvested in the vineyards located in the Negrar hills, places highly suited to the cultivation of vine:

- Amarone Jago,
- Recioto Moron,
- Valpolicella Ripasso Torbae,
- Valpolicella Ripasso La Casetta.

The first cru wines were produced at the end of 80s: Amarone produced with grapes of Jago vineyards, Valpolicella Superiore with grapes of Torbe vineyards, Valpolicella Superiore La Casetta, vintage 1985. All these wines later became Domini Veneti cru.



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Pruviniano Cru

40 hectares of land in a single area between Fumane and Negrar, in the oldest part of the Classica area, a unique soil spot throughout Valpolicella.

The historic cellars still preserve the stone vats and some newer concrete ones used for the final aging of the wines.

The villa's basement still houses an ancient tasting room and Caveau of the great vintages in white stone, the same stones that border the vineyards, dating back to the first part of the last century.

Some rows have an average age of 20 years others preserve history going back 45\55 years.



Pruviniano

a name with ancient origins

The two denominations are permanently used, so much so that it is assumed that it wasn't simple geographical divisions, even if there is no certain testimony of administrative or institutional origin.

Pruviniano may be a name of Roman origin: from *Probus*, *Probinianus*, *Probinianus*.



the Villa

The Villa dates back to **the first half of the 1600s**, as it turns out from testamentary acts found in Verona and Marano. Already in the 1600s it was a farm and not just summer residence of the owners. Since the late 1800s it is **Borghetti property** that took care of the restoration, which began in 1980, and the construction of the cellar with vats.



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the wine tasting room



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GRAPE HARVEST	HECTARES
2017	25,80
2018	35,70
2019	40,70

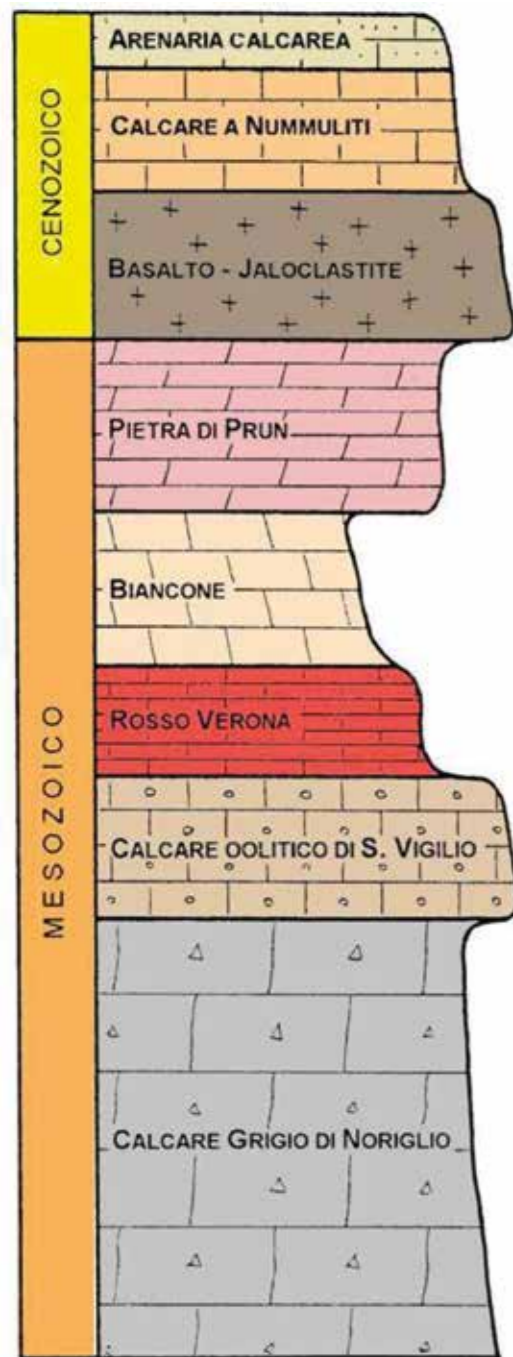
the vineyards

These vineyards have a climate favourable to viticulture, thanks to the good exposure (southeast, southwest) and the Lessini Mountains that protect the area from cold north winds.



the exposition

Prognol is located well exposed on the three N-S-O points and sheltered from the cold winds coming from the North. This configuration allows you to enjoy the best micro-climatic conditions for the culture of the vine.



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Geology

of the Marano Valley: the secret of Pruvianian quality

Geological history begins in the Secondary Era (Mesozoic), during which in the marine environment sediment accumulated and deposits that gave rise to carbonate rocks.

About 65 million years ago the slow and progressive rise of the seabed, that led to the constitution of the Veronese alpine range.

Erosion by surface waterways (progni) has led to the deepening of the valleys with the formation of "karst canyons".

To this complex of rocks consisting of hard limestones, marl limestones and calcarenites, are added large areas with a volcanic-basic substrate.

Geology of soils

in the upper part of Prognol (300 meters a.s.l.)

To the North, in the direction of San Rocco di Marano, there are cenozoic volcanic soils, called **Basalt-Jaloclastite**.

The Cenozoic is the newest era, has been going on for 65.5 million years and has been going on to this day.

Characteristic of these basalts and basaltic jaloclasts, i.e. erductive rocks basic chimism, effusive during the magmatic cycle that affected Valpolicella during the Paleogene (65 to about 50 million years ago).

These soils give wines of great alcohol and finesse.



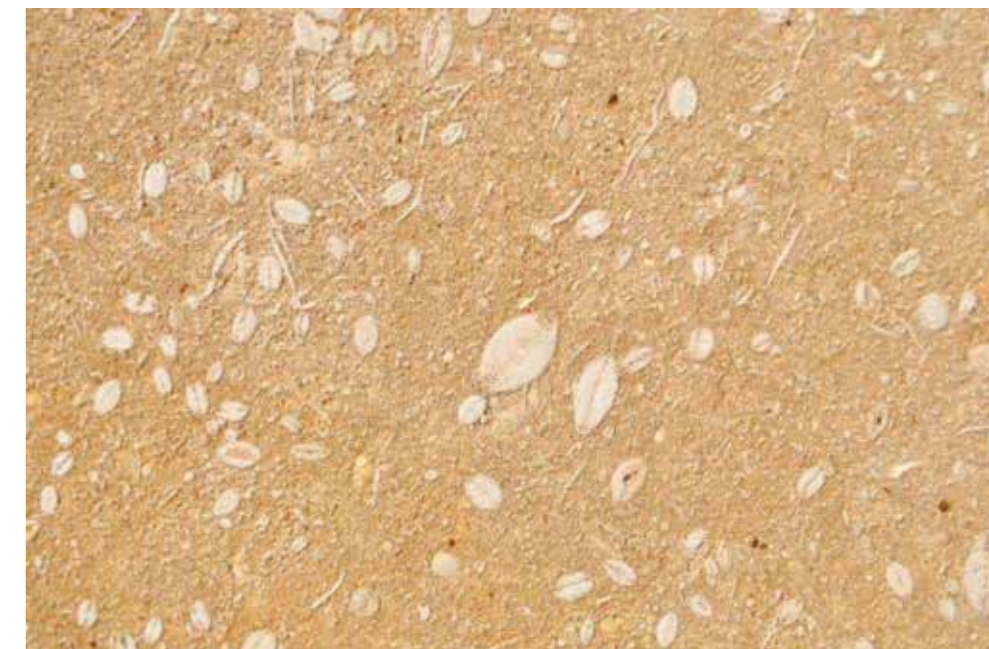
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Geology of soils in the middle part of Prognol (250 meters a.s.l.)

Going up towards the valley, on the slopes of the left side of the Prognol area, there are soils derived from the flaking of the rocks formed in the Mesozoic called **Red Scale** and consisting of a marl limestone of marine origin with a typical pinkish color, deposited during the Upper-Middle Cretaceous (about 100 to 65 million years ago).

At the bottom of this rock the **Prun Stone or Lastame** is extracted. With their flaking, clay-sieme soils originate, with a very fine structure, rich in mineral elements and with good water retention capacity. These soils give wines with mineral and balsamic notes and good structure.




Geology of soils in the lower part of Prognol (200 meters a.s.l.)

On the valley floor, adjacent to the stream, next to the land and rocks brought downstream, there are also rocks called **Limestone in Nummuliti**.

These rocks are formed by fossil limestones sometimes marl from the Eocene (from about 60 to 40 million years ago), rich in fossils (algae, foraminifera, molluscs, ekyds) among which the most abundant and typical are the Nummulites. These also give rise to clay-lemon soils rich in mineral elements and with fine particles, with good water retention. These soils give wines of great body and color and above all long-lived.



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the varietal Composition

- 60% Corvina
- 15% Corvinone
- 15% Rondinella
- 10% Traditional red grape

ROOTSTOCK Kober 5 bb e 41 BTE

the Pruviniانو label

The classical elegance

The labels is inspired to the stylistic features of the sixteenth-century painting and tapestries, with allegorical figures and acanthus leaves that recall Veronese's paintings and Raphael's frescoes made in the Vatican rooms.



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the Pruviniiano Collection

With the Pruviniiano collection we want to find out the close bond of these wines with their geographical origin.

We therefore want to express identity from the Pruviniiano Collection in the Prognol terroir.

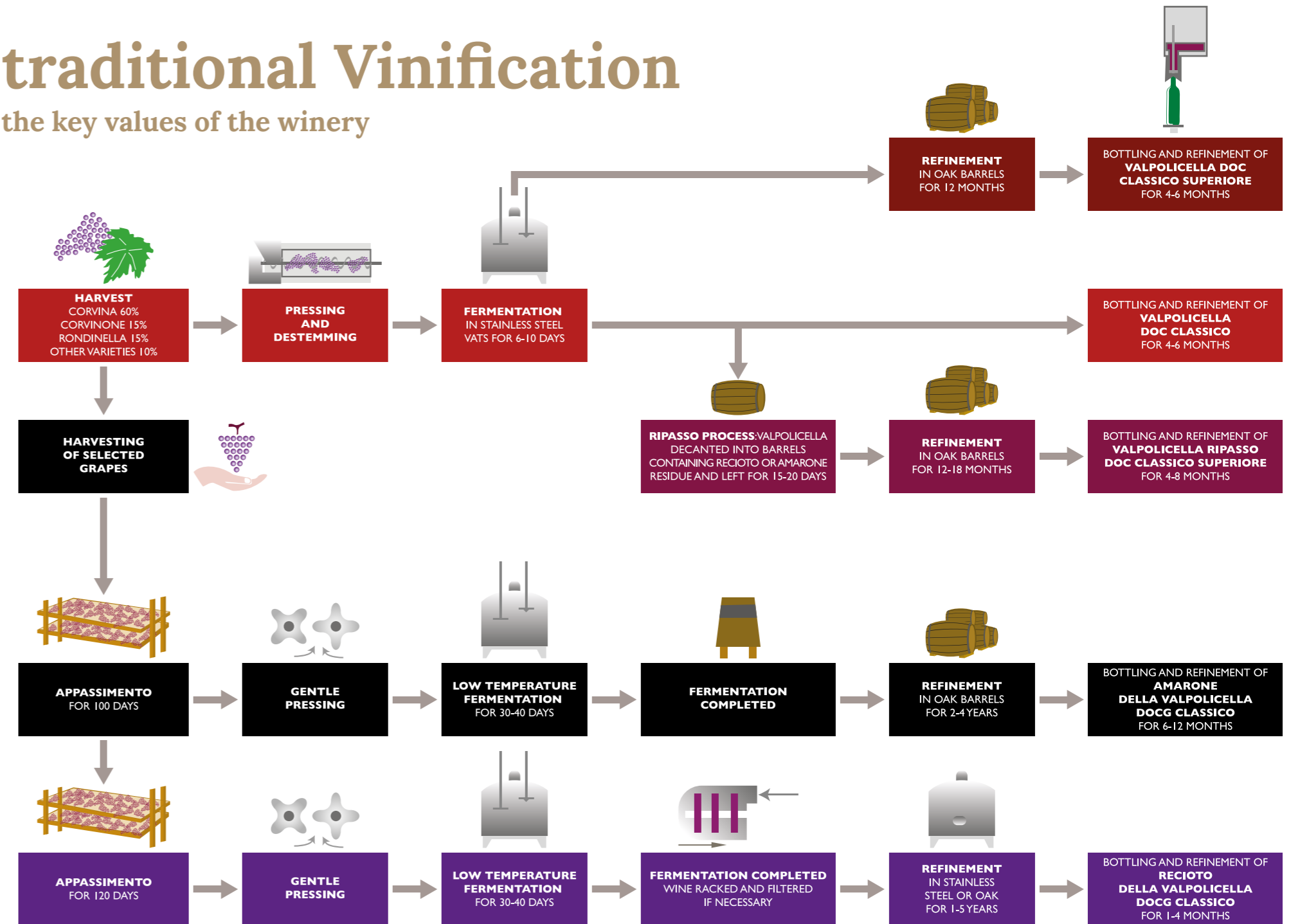
the Wines




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traditional Vinification

the key values of the winery





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Valpolicella

DOC Classico Superiore 2019

Valpolicella DOC Classico Superiore Pruviniato Collection is a dry red wine with a subtle elegance and a spiciness that reflects its origin from the valleys of Marano, in the Valpolicella Classica area.

Excellent with traditional Veronese first courses and cured meats, it is undoubtedly an authentic Valpolicella Superiore that cheers the senses with its fruity aroma of cherries and currants, floral notes of violet and spicy notes of pepper, nutmeg and ginger. Its flavour is fresh, lively, dry and persistent thanks to the right balance and fine tannins.



Colour: ruby red.

Bouquet: fruity cherry, currants and red fruits; purple floral; spicy pepper, nutmeg, ginger.

Taste: fresh, lively, dry, persistent thanks to the right balance and fine tannin.

2019



91 POINTS
James Suckling.com



90 POINTS
Luca Maroni

2017



92 POINTS
James Suckling.com



91 POINTS
Luca Maroni

2016



GOLD MEDAL
Mundus Vini



2019 Vintage

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.



Food pairings

**Valpolicella
DOC Classico Superiore 2019**

Radicchio di campo with Monte Veronese Grasso and crispy bacon.

Service temperature: 14-16 °C.



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Valpolicella Ripasso

DOC Classico Superiore
 2018

Valpolicella Ripasso DOC Classico Superiore Pruviniانو 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.



Colour: ruby red.

Bouquet: intense, fine, fruity cherry, jam, berries, plums; spiced pepper, vanilla, caramel.

Taste: warm, full-bodied, persistent, with lively tannins and aftertaste dried fruits, nuts, toasted almonds.

2018



92 POINTS
 Luca Maroni



89 POINTS
 James Suckling.com

2017



91 POINTS
 Luca Maroni

2015



GOLD MEDAL
 Mundus Vini



2018 Vintage

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.

BUDDING: 4th April **FLOWERING:** 23rd May

ALLEGATION: 2nd June

DARKENING: 6th August

COLLECTION: from the 26th September



Food pairings

**Valpolicella Ripasso
DOC Classico Superiore 2018**

Confit baked goose thigh accompanied by vegetables.

Service temperature: 16-18 °C.



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Amarone della Valpolicella

**DOCG Classico
2017**

The Amarone della Valpolicella DOCG Classic Pruvignano 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 meet and aged cheeses. Great with conversation after a meal.



Colour: medium intense garnet red

Bouquet: great intensity and persistence, with ethereal, fruity aromas of black cherries in alcohol and dried plums, cherry jams, blueberries, floral arrangements of dried flowers and with a range of sweet spices, vanilla, chocolate, coffee, leather, nutmeg, pepper.

Taste: of great persistence and finesse with a velvety tannin and aftertaste of dried fruit.

Very dry, it stands out for its elegance and for its longevity attitude.

20187



95 POINTS
Luca Maroni



93 POINTS
James Suckling.com

2015



93 POINTS
Luca Maroni



92 POINTS
James Suckling.com

2014



GOLD MEDAL
Mundus Vini



2017 Vintage

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts, which reduced production. This factor allowed a homogeneous maturation, with high sugar values that led to the production of complex and intense wines.



Food pairings

**Amarone della Valpolicella
DOCG Classico 2017**

Game, grilled meat, braised meat and aged cheeses.
Great with conversation after a meal.

Service temperature: 16-18 °C.



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New wines soon coming





Appassimento

Rosso Veneto IGT Passito

Drying of native red grapes and traditional method come together in this wine, the result of a blend with character strict. Of the three Appassimenti produced by our winery, the one in Pruviniانو is the most elegant and versatile.

For the production of a bottle of drying it takes about 5 kg of dried grapes, for this we reach 7 kg of grapes and we take advantage of the concrete barrels present in Pruviniانو to make it refine better, after a month in barrique.

The unique style expresses elegance and pleasantness, enhancing the territory as the main protagonist of the production philosophy.



Colour: ruby red with more evolved shades.

Bouquet: complex, with notes of cherry and vanilla.

Taste: harmonious, full and velvety, with a long finish and spicy notes.



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Lugana

DOC

This wine takes its name from the production area, Lugana in fact, which is located on the southern shore of Lake Garda, divided between the provinces of Brescia and Verona towns.

For the Pruviniato it is a completion of the range requested by the our customers.



Colour: straw yellow with greenish reflections.

Bouquet: fine, sweet with delicate notes of slightly floral white fruit.

Taste: medium-bodied, harmonious, fresh and mineral.



DOMINI VENETI
OSTERIA & WINE SHOP



OSTERIA DI CAMPAGNA
DOMINI VENETI

a unique
culinary experience



We are committed
to promote our
values and brand
perception: our
restaurant.





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COLLEZIONE
PRUVINIANO
DOMINI VENETI

Cru Pruviano
Domini Veneti Cru Estates

Silvia Minoccheri
silvia.minoccheri@cantinaneerar.it
Mob. +39 345 162 87 42
Tel. +39 045 601 43 99



DOMINI VENETI
Our Valpolicella, Your Wines.

via Ca' Salgari, 2 - Negrar di Valpolicella
Verona - Italy
info@cantinaneerar.it
tel. +39 045 6014300

dominiveneti.it

