Prà Morandina, Valpolicella Ripasso DOC 2021

IPR0302021

Azienda Agricola Prà

— Veneto, Italy

An elegant and fine style of ripasso - unapologetically original - and the antithesis of would-be Amarone.



Production

After searching for the right site, Graziano Pra began the new millennium by fulfilling his long term ambition and purchasing a 13 hectare vineyard near Mezzane in eastern Valpolicella. At 450m altitude, the steep glacial slopes of poor, rocky yellow marl soil produce meagre crops and the cool nights ensure a long ripening period. No chemical treatments are used. The grapes (Corvina, Corvinone, Rndinella and Oseleta) are dried in a fruttaio (drying room) from 20-30 days then vinified. Maturation in 20hl casks for 18 months.

Tasting note

Appealing nose with layers of plum, bramble leaf and mocha and a hint of black pepper and spice. The palate is complex with ripe black fruits, prune, fig and an orange peel tang balanced by more savoury characters of cloves and cedar. A rich wine with supple tannins and a graphite minerality, finishing long and elegant.

Food Match

Succulent, meaty sausages.

ABV:
15.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Valpolicella Ripasso DOP

Winemaker:
Graziano Prà

Grape Varieties:
Corvina 30%, Corvinone 30%, Rondinella 30%

Suitable for:
Vegan

Bottle Barcode:
8032601850083