Prà Staforte, Soave Classico DOC [Organic] 2022

IPR0032022

2019 Vintage

Azienda Agricola Prà

— Veneto, Italy

Decanter World Wine Awards Silver 2022



Produced from a selection of Garganega fruit from only the best plots on Graziano's estate. High quality fruit, several months lees ageing, and regular battonage result in a wine with great purity of expression, brightness and clarity... the epitomy of fine Soave.

Production

Soave Classico Staforte is made from 100% Garganega grapes, selected from the best sites of Pra's Monteforte Estate, situated in the heart of the Soave Classico zone. The name of the wine refers to the fact that Monteforte used to be called 'Staforte' in The Middle Ages. Garganega grapes are selected from a number of small plots, each with an individual character due to differences in terroir, but all known for producing wine with concentrated, taught minerality and depth. Each parcel brings variety and interest to the blend which increases the wine's complexity. The grapes are vinified and matured in stainless steel with 6-8 months lees ageing and regular battonage.

Tasting note

A fine and poised wine with notes of ripe apples and a touch of spice. The palate remains pure and delicate, balancing great texture and structure, with a taut mineral core, hints of stone fruit, savoury characters and a long, layered finish.

Food Match

Enjoy with pan fried scallops.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Organic/Sustainable

Appellation:
Soave Classico DOC

Winemaker:
Graziano Prà

Grape Varieties:
Garganega 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8032601850021