Prà Soave Otto, Soave DOC [Organic] 2024

IPR0012024

Azienda Agricola Prà

— Veneto, Italy

An absolutely classic Soave - from one of the region's master producers, and dedicated to the memory of Graziano Prà 's beloved Border Collie.



Production

The Garganega grapes are grown on Pra's 14 hectare estate situated near the town of Monteforte d'Alpone in the Classico sub-zone. The South East facing vineyards are at 150 metres above sea level and the soil is volcanic. The vines are around 30-60 years old and the Pergola Veronese training system is used. Planting density is 3,500 vines per hectare and the average annual yield is 100 quintals per hectare. The grapes are generally harvested at some point between mid September to mid October. The grapes are softly pressed and fermented at a controlled temperature (16 to 18 degrees Centigrade) in stainless steel vats. This helps to preserve freshness and aromas. Maturation takes place in tank on the lees until bottling in February of the following year to impart further complexity and flavours.

Tasting note

Fresh and subtly peachy nose with elegant honeysuckle and pear aromas. The palate is attractively textured and juicy, lightly honeyed, with vibrant citrus and stone fruit, appealing pithy notes and a hint of almonds. Fine, linear and concentrated with a crisp, incisive and mineral finish.

Food Match

Good with a goats cheese, basil and roasted pepper salad; asparagus or delicate fish sprinkled with lemon juice.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Organic/Sustainable

Appellation:
Soave DOC

Winemaker:
Graziano Prà

Grape Varieties:
Garganega 100%

Suitable for:
Vegan

Bottle Barcode:
8032601850014