Prà Morandina, Valpolicella DOC 2024

IPR0252024

2019 Vintage

Azienda Agricola Prà

— Veneto, Italy

Not your typical Valpolicella this, it's one that's worth pondering over – succulent sweet fruit, raspberry-leaf and fresh acidity, all perfectly poised.

Decanter World Wine Awards Silver 2022



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. Organically farmed with no chemical treatments used. During September and October the grapes are harvested, de-stemmed and pressed, and left to macerate and ferment for 15 days in vertical vats. The wine undergoes delestage and malolactic fermentation in stainless steel - followed by 3-6 months' maturation in 20hl Allier oak casks.

Tasting note

Red berry aromas with notes of wild thyme lead to a fresh, sappy wine with layers of raspberry leaf, liquorice, cherry and herbal notes. A sappy, juicy, fresh yet silky wine with taut balancing acidity.

Food Match

The ultimate posh BBQ red.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Valpolicella DOC

Winemaker:
Graziano Prà

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

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8032601850076