Prà Morandina, Amarone della Valpolicella DOCG 2018

IPR0172018

Azienda Agricola Prà

— Veneto, Italy

A restrained, distinctively dry style of Amarone of unusual purity with sublime aromas and a powerful, complex palate.

2019 Vintage

Decanter World Wine Awards Bronze 2023

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, Rondinella and Oseletta) are dried in a fruttaio (drying room) for 2 months. Grapes are macerated and fermented for 15 days in stainless steel vats. Delestage is followed by malo-lactic fermentation in 1/3 in Allier barriques and the rest in 5hl tonneaux for 2 years.

Tasting note

A ripe, open and spicy nose with aromas of wild cherry, plums and dried herbs. Firm, ripe tannins with flavours of bitter cherry, spice and tarry, liquorice notes. The finish is complex and long, further opening to reveal dried orange peel, and ripe red fruit characters backed by a hint of mocha. A fine and distinctive style of Amarone capable of further development in bottle.

Food Match

Mature, strong cheeses - roast beef or game.

ABV:
17.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Amarone Della Valpolicella DOCG

Winemaker:
Graziano Prà

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

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8032601850090