Prà Monte Grande, Soave Classico DOC [Organic] 2022

IPR0042022NEW

2019 Vintage

Decanter World Wine Awards Bronze 2023

Azienda Agricola Prà

— Veneto, Italy

Graziano's Monte Grande is unusual amongst the Prà Soave portfolio, being a blend of Garganega with 20-30% Trebbiano di Soave, a local variety related to Verdicchio which contributes perfume and texture. The blend of grapes, partial drying of the Garganega grapes on the vine, along with the fantastic single vineyard site and fermentation in large oak casks - are all a factor in the wine's tremendous complexity and elegance. This has earned Monte Grande a fantastic reputation and a series of great reviews, including no less than 8 Tre Bicchieri awards.

Production

The grapes are sourced from 'Monte Grande', a low yielding, south-facing vineyard plot on this 14 hectare estate, situated near the town of Monteforte d'Alpone in the Classico sub-zone. The vineyard is at 150 metres above sea level and the soil type is volcanic. The 40 year old vines are trained in the Pergola Veronese system. Vine density is 3,500 vines per hectare and the average annual yield is 90 quintals per hectare. The stems of the Garganega bunches (not Trebbiano) are cut a short time before harvesting to allow the grapes to dry slightly on the vine and concentrate the flavours. The grapes are then harvested in mid October. Selected bunches of grapes are softly pressed and fermented at a controlled temperature of around 18 degrees centigrade. The must is fermented in 15-20hl Allier oak casks, where the wine is then aged for 10 months.

Tasting note

The fine, delicately aromatic nose has beguiling aromas of peach, preserved lemon and dried mango, laced with honey and savoury notes. The palate is pure and fresh with depth of concentration, stone fruit, pineapple and citrus characters, and further savoury notes. Good acidity lends a fine, balanced complexity to a citrus finish. Delicious now, but will also develop over 5+ years bottle ageing.

Food Match

Good with a goats cheese, basil and roasted red pepper salad; asparagus or fish such as turbot sprinkled with lemon juice and olive oil. Try too with stir-fried Cantonese dishes featuring fresh vegetables and/or tiger prawns.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Organic/Sustainable

Appellation:
Soave Classico DOC

Winemaker:
Graziano Prà

Grape Varieties:
Garganega 70%, Trebbiano di Soave 30%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8032601850038