Prà Morandina, Valpolicella DOC 2024

IPR0252024

2019 Vintage

Azienda Agricola Prà

— Veneto, Italy

Decanter World Wine Awards Silver 2022

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

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