
PRÀ AMARONE DELLA VALPOLICELLA 'MORANDINA'



Region: Veneto, Italy

Appellation: Amarone della Valpolicella DOCG

Grapes: Corvina, Corvinone, Rondinella, Oseleta

Farming: Certified organic

Age of vines: 2001

Altitude, Aspect, & Soil Type: 450 M, SE Facing, Glacial

Typical Harvest Time: Mid October, grapes dried for 2 months

Maceration & Fermentation: 15 days maceration. Controlled low temperature fermentation in stainless steel using indigenous yeasts

Aging: Aged in a mixture of tonneaux and barrique for 24 months, followed by 12 months 20 hL barrel and one year in bottle

Finishing: Membrane filtration

Production: 8,000 bottles annually

Notes from Oliver:

While Graziano Prà is most well-known for making his excellent Soaves, Prà also makes red wine in the Valpolicella hills, just west of Soave and north of Verona. His reds feature four grapes indigenous to the region: Corvina (gives spiciness and cherry aromas), Corvinone (gives glycerine and vibrant freshness), Rondinella (adds delicate fruit and light floral aromas) and Oseleta (provides colour and robust tannins).

Amarone della Valpolicella has a unique production process. The grapes are air-dried on mats in a controlled environment for about 2 months, then fermented, with a total maceration of about 2 weeks. A special yeast is used for fermentation that can tolerate high levels of alcohol. The result shows the classic dried flower character, with notes of dried cherries and plums; Surprisingly given these numbers the wine is still relatively elegant; Amarone is a classic 'vino da meditazione,' drunk by itself or with aged cheeses, but brave souls will also pair it with classic steakhouse meat dishes like grilled ribeye or lamb chops.