
PRÀ SOAVE CLASSICO 'COLLE SANT'ANTONIO'



Region: Veneto, Italy

Appellation: Soave Classico DOC

Grapes: Garganega

Farming: Certified organic

Age of vines: Vineyards planted between 1957 and 1987

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

Typical Harvest Time: Mid October after drying for one month on the vine

Maceration & Fermentation: Controlled low temperature fermentation in 30 hL wooden fermentor using indigenous yeasts

Aging: Aged in 20 hL barrel on the lees for eighteen months

Finishing: Membrane filtration

Production: 4,000 bottles annually

Notes from Oliver:

Just east of Verona, near the little town of Soave, some of Italy's most interesting white wines are being made. Vivid, fresh, flavorful, and capable of aging in the bottle. There are very few producers at this peak of quality, but Graziano Prà is one of them. He makes a range of Soaves, all different and distinctive, grown in volcanic soils and farmed at low yields.

Colle Sant'Antonio comes from a variety of old-vine plots around Monteforte Alpone, dried on the vine by cutting the canes a few weeks before harvest. It smells like some kind of orange almond cake, very appealing and distinctive, very concentrated on the palate with about 8-9 grams per liter of residual sweetness. Graziano Prà suggests '(it is) ideal with traditional food: liver "alla veneziana", sarde in saor and baccalà alla vicentina. It also marries well with truffle egg or mature cheese and blue cheese.'