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## PRÀ SOAVE CLASSICO 'MONTE GRANDE'

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**Region:** Veneto, Italy

**Appellation:** Soave Classico DOC

**Grapes:** Garganega (70%), Trebbiano di Soave (30%)

**Farming:** Certified organic

**Age of vines:** Planted in 1977

**Altitude, Aspect, & Soil Type:** 150 M, S Facing, Volcanic

**Typical Harvest Time:** Garganega bunches are cut and dried on the vine for a month in mid Sept. Trebbiano is harvested in mid October.

**Maceration & Fermentation:** Controlled low temperature fermentation in a wooden fermentor using indigenous yeasts

**Aging:** Aged in 15-20 hL barrel on the lees for ten months

**Finishing:** Membrane filtration

**Production:** 12,000 - 15,000 bottles annually

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### 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.

Monte Grande is the name of a great single vineyard. The vinification is different from the preceding wines; the vine canes are cut in mid-September, leaving the bunches to dry on the vine for about a month. The winery description: 'The minerality, which is the distinctive characteristic of this cru, gives this wine great elegance. An outstanding olfactory complexity of mature exotic fruit and yellow citrus fruits. On the palate it has good freshness with a long finish of sweet almond and vanilla. Thanks to its structure this wine has a good aging potential.'