
PRÀ SOAVE CLASSICO 'STAFORTE'



Region: Veneto, Italy

Appellation: Soave Classico DOC

Grapes: Garganega

Farming: Certified organic

Age of vines: Vineyards were planted between 1957 and 1987

Altitude, Aspect, & Soil Type: 175 M, S Facing, Volcanic

Typical Harvest Time: Sept 15 - Oct 15

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel using indigenous yeasts

Aging: Aged in stainless steel on the lees for six months with automatic battonage

Finishing: Membrane filtration

Production: 30,000 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.

Staforte is made entirely of Garganega and the vines trained in the traditional 'pergola veronese' system. Continuous 'batonnage' (mixing of the lees) is done using a special paddle installed in the tank. This is my kind of 'reserve bottling,' from a selection of the best grapes, not oaky but more concentrated, more 'vertical.' A longer finish, with similar range of flavors and aromas (citrus, almond, apple), excellent crisp acidity.