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## PRÀ VALPOLICELLA RIPASSO 'MORANDINA'

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**Region:** Veneto, Italy

**Appellation:** Valpolicella Ripasso Superiore DOC

**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 20 days

**Maceration & Fermentation:** 10 days maceration, followed by a 5 day refermentation on the Amarone skins. Controlled low temperature fermentation in stainless steel using indigenous yeasts

**Aging:** Aged in 20 hL barrel for 12 months

**Finishing:** Membrane filtration

**Production:** 10,000 bottles annually

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### 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).

Valpolicella Ripasso is made with grapes are fermented normally, then re-fermented on the skins left over from the Amarone fermentation. The result is a mid-weight wine with some of the dried-fruit and pot-pourri character of the Amarone, but fresher, lower in alcohol, and more useful as a table wine.