

PRA



Prà Soave Classico DOC “Otto”

CLASSIFICATION:

Soave Classico DOC.

GRAPE VARIETIES:

100% Garganega.

GROWING LOCATION:

Norther Italy, Veneto, Monteforte d’Alpone (VR).

VINEYARD:

South-East exposure, 490-820 ft a.s.l., volcanic soil, age of the vines 30-60 years

CULTIVATION - HARVEST:

“pergola veronese”, yeld 740 gal/acre, harvest 15 Sep-15 Oct.

MATURATION AND REFINEMENT:

Hand pick, stainless stell refinement. Soft pressing and fermentation at controlled temperature 60-65 °F. Stailless steel refinement.

TASTING NOTES:

Pale yellow color. Floral bouquet with hints of thorn-bush, jasmine, peach and apricot. Crisp, mineral and sapid on the palate.

ALCOHOL CONTENT: 12.5 % vol.

RECOMMENDED PAIRINGS:

Excellent as aperitif wine together with Prosciutto crudo di Parma (sweet) and fresh cheese. Ideal with first courses, risotto, lake fish and veggies soups.

SERVING TEMPERATURE: 46°-50°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

AWARDS: 94 pts JS (2016), 91 pts WS (2016), 90 pts AG (2016).



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