



PRA



**A great wine  
reflects the land it  
comes from.**

**Everything starts from and depends on the terroir.**

**The identity of our wines is a meticulous and calculated sum of the nature of these lands, the hillside vineyards, a specific microclimate, and an accurate selection of native grapes.**

We are in one of the best terroirs in Soave for vine growing, with forty hectares of vines that cover this hilly area, whose soil is of volcanic origin. In respect of the place we live in and because of our love of nature, we grow vines in a way paying the greatest attention to their natural surroundings. We have eight hectares of flaky calcareous soil in the Valpolicella hills; it is a very cold area, influenced by the cold currents of the Lessini Mountains.

The soil and the climate contribute to the complexity of these wines: Garganega and Trebbiano di Soave in the Soave production area, Corvina, Corvinone, Rondinella and Oseleta in the Valpolicella Allargata.



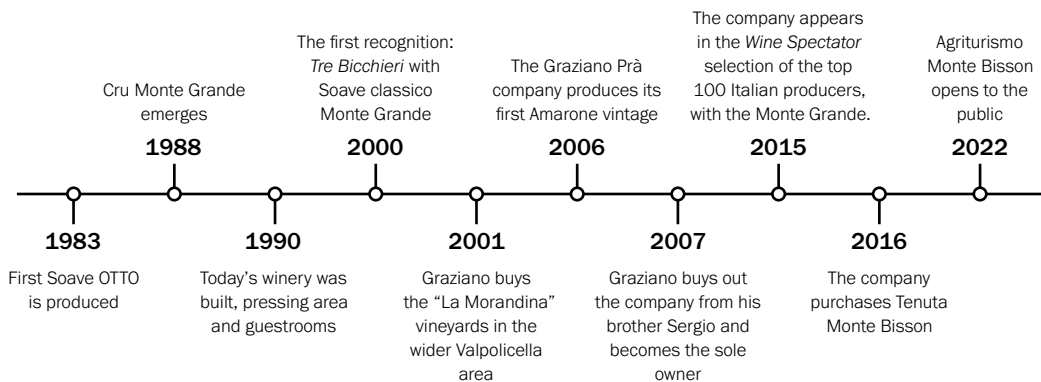


**I only guide the wine. I don't improve what nature offers but, rather, lead it in the right direction towards an elegant, precious wine.**

Graziano Prà had a calling to become a vine grower, and it is a road he followed with commitment and honesty: from the family vineyards, managed by his grandfather and father, to his training as an oenologist. The true change came in the Eighties, when the establishment of the company f.lli Prà began to take place, the company was initially run by Graziano and his brother, who worked in the vineyard.

In 2007, however, Graziano became the sole owner, under his direction the company grew and the territories – Monte Grande (the company cru), Monte Bisson in Soave, and Morandina in Valpolicella – became more important.

# A story of conquests, step by step.





## I believe in vines, and screw caps, too.



Our choice of screw caps started from research related to the longevity of wine. Still in use today, this kind of cap was adopted in the United States and New Zealand many years previously, so out of curiosity we began experimenting with our white wines. Otto, our Soave Classico DOC, was the first to have its closure changed, and then, year after year, we changed all of them, ending with our crus.

After many years of observation, bottle ageing and tastings of older vintages, we are now certain that the screw cap is the best choice for ageing and preserving our white wines. It is the answer we had been seeking for a long time, the answer to our desire to produce good, faultless, clean and elegant wines over time.

Choosing the right closure for our wines is an essential step in our search for excellence. Screw caps, which protect and preserve wine, guarantee ageing that does not depend on the closure, but rather on the characteristics of the terroir, the vintage, and the touch of the vine grower.

### Our reasons.

- \_ They support the longevity of our wines.
- \_ They allow the wine to evolve correctly.
- \_ They guarantee a perfect seal.
- \_ They state that we pay attention to clients.
- \_ They are easy to use.
- \_ An ally when transporting wine.

# Our wines from Soave.



## Otto

Soave Classico DOC

This wine is the youngest expression of our Soave wines.

### OTTO ACCORDING TO GRAZIANO

*"I am particularly fond of this wine, which was named after the Border Collie that lived with us for fifteen years. Otto is the youngest wine we have, fresh, ready to drink. Always keep some available."*



## Staforte

Soave Classico DOC

The classic Soave Staforte is an expression of the mineral content of the volcanic terrains on which the vines grow. Staforte is a complex and taut wine, with texture and length.

### STAFORTE ACCORDING TO GRAZIANO

*"This wine came about as the result of a challenge. In 2004, when we started making it, ageing in steel was against the flow, unlike barrique ageing. Today we are pleased to have taken the risk."*



## Monte Grande

Soave Classico DOC

Our Cru. The Garganega grapes harvested at over-ripeness and the Trebbiano di Soave grapes bearing an important acidic profile guarantee the wine's great aging potential.

### MONTE GRANDE ACCORDING TO GRAZIANO

*"This wine originally came from my family's old vineyard. This wine is the result of lengthy reasoning, research, and experiments, where nothing was left to chance: Monte Grande wants to be my great Soave wine."*



## Colle Sant'Antonio

Soave Classico DOC

The Colle Sant'Antonio is obtained only with Garganega grapes, prepared in the vineyard using a special technique where the bunches of grapes cut. The result is a beautifully complex wine with characters of exotic and baked fruits.

### COLLE SANT'ANTONIO ACCORDING TO GRAZIANO

*"Rich, deep and luscious; the Colle Sant'Antonio is a small reserve from Garganega that I carefully select in the vineyard and then patiently wait for in the cellar."*



## Passito Bianco

delle Fontane

This wine has a beautiful golden color. It is a sweet wine with elegance and complexity in its bouquet.

### PASSITO BIANCO ACCORDING TO GRAZIANO

*"A very small production of a wine that recalls my youth, the local traditional sweet wine in my personal interpretation."*





## Our wines from Valpolicella.



### Morandina

Valpolicella DOC

A clean, sincere wine which, even though not so immediate, is extremely elegant.

#### VALPOLICELLA ACCORDING TO GRAZIANO

*"I spent a long time searching for an area in Valpolicella that could best match my style. Valpolicella Morandina is the freshest and most pungent expression of my high altitude reds."*



### Morandina

Valpolicella Ripasso DOC

A wine of substance with a great sapidity that makes it greatly appreciated.

#### RIPASSO ACCORDING TO GRAZIANO

*"A Ripasso that wants to be an expression of the terroir more than of cellar techniques, a full wine that is also elegant and refined."*



### Amarone

della Valpolicella DOCG

The unusual elevation and the chalky vein in the soil where the grapes grow add a final freshness that guarantees interesting developments. Power and elegance in perfect harmony.

#### AMARONE ACCORDING TO GRAZIANO

*"My personal challenge is to give Amarone back its rightful place on the table. A gastronomic wine that combines power and complexity with a clean and smooth texture".*



**This is our invitation to spend time with us, get to know our wines and hills, experience nature and flavour first hand.**

**We'll be waiting for you at our agritourism and at our winery for a tour.**





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