



Valpo



Grapes > Corvina Veronese, Rondinella, Molinara, Negrara & Cabernet Franc

Region > California, US

Harvest > October

Winemaking > The varieties are harvested together and the marriage of flavors begins at the inception of the wine. About a third of the fruit is placed on drying racks, which are stacked and left to dry for 120 days. The remaining two-thirds of the fruit is fermented on the skins with the lees from the previous vintage of our Amarone. This method, known as ripasso, or double fermentation, adds more structure, body and flavors to the wine.

Ageing > 18 months in brand new French oak barrels

Tasting Notes > Layered, intriguing aromatics of plum, currant and mixed dark berries merge with baking spices and dusty tannins. The palate hosts an array of bright, spicy flavors that linger on. Queen Anne cherry, pomegranate arils, bright strawberry and traces of rhubarb blend with hints of spice in the long finish.

Food pairing > To pair this luscious beauty, try braised oxtail tortellini with a black truffle sauce, or assorted cheeses with membrillo

Alcohol content > 14.0% vol

Valporone

Grapes > Corvina Veronese, Rondinella, Molinara & Negrara

Region > California, US

Harvest > Hand selected and sorted as full moon was setting, October

Winemaking > After harvesting and prior to fermentation, grapes are placed on drying racks, stacked and left to dry for 90 days in a Zen-like environment. This method, known as appassimento, dates back to ancient Rome. In keeping with the traditional method, the grapes were crushed in January, followed by an extended fermentation and maceration (30 days) to preserve freshness before barreling.

Tasting Notes > Richly concentrated aromas of ripe blackberry, dark currant and a hint of blueberry marry with spicy tannins and oak notes. A silken mouthfeel reveals a core of rich mixed berries, juicy cherry and a trace of orange zest woven with integrated warm spices, fine grained oak and supple tannins. The mouth-filling flavors linger as they expand across the palate. The depth and density of flavors take time to appear.

Food pairing > Enjoy with a meal of braised veal cheeks served with roasted butternut squash polenta and fried leeks, or assorted artisan cheeses and fresh fruit to complete a beautiful meal or as a treat after a long week.



MORA
estate