

MORA
estate

VALPO
2019
A Super Veronese

At Mora Estate, we take alchemy to the next level. In combining our passions for food, wine and art, we channel our energies to offer you a stellar wine in a hand-painted bottle that when paired with a delicious meal creates the perfect synergy.



Every bottle is individually hand-painted

Varietals Corvina Veronese, Rondinella, Molinara, Negrara & Cabernet Franc

Appellations Sonoma County's Alexander, Dry Creek & Russian River Valleys

Vineyard details Single hillside blocks
Average yield in 2019, 2 tons per acre

Harvest method Handpicked and sorted at the break of dawn

Harvest date October 22, 2019

Average brix at harvest 24°

Winemaking details 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.

Aging details 18 months in neutral French oak barrels

Bottling date April 28, 2021

Alcohol 14%

Production 225 cases

Winemaker Fabiano Ramaci

Release date February 25, 2022

Retail Price \$55

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.

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