

MORA estate

ROSATO 2023

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.



Varietals Valpolicella

Appellations Sonoma County

Vineyard details 3 separate vineyards

Harvest method Handpicked fruit at dawn

Harvest date September 12, 2023

Average brix at harvest 23.5°

Winemaking details Produced using the saignee method of bleeding off free-run juice after 19-hour of contact with the skins. Fermented in stainless steel using only native yeasts.

Aging details 100% free-run, only gravity-fed movement of wine. 6 months

Bottling date February 11, 2024 (gravity feed movement)

Alcohol 12.5%

Production 80 cases

Winemaker Fabiano Ramaci

Release date April 15, 2024

Retail Price \$40

Tasting Notes The beautiful salmon color hints at the lovely qualities in this unusual rosé blend. Inviting aromatics of tree-ripened apricot and juicy peach lead into the crisp, refreshing flavors. A silken mouthfeel offers delicate mélange of white nectarine, apricot and white peach with traces of lime and tangerine zest, green apple and a mineral essence. Balanced with bright acidity and a creamy texture, this unique rosé makes a wonderful addition to an appetizer or salad course, or lighter fare entrées.

Suggested Food Pairing

- Fresh ahi pesce crudo, served with Mora Estate kumquat oil, Hawaiian sea salt and micro greens
- Crostini with Fresh buratta and sicilian olive tapenade drizzled with mint oil
- Slow roasted herb crusted porchetta panino served with chimichurri aioli
- Saffron laced seafood valenciana paella with harissa oil
- Pan-seared Monterey Bay sardines served with agrodolce pinenut currant glaze and fire-roasted peppers