

MORA  
estate

VALPORONE  
2015  
*A traditional Amarone-style blend*

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

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

**Vineyard details** Three small vineyard blocks

**Harvest method** Hand selected and sorted as full moon was setting

**Harvest date** October 5, 2015

**Average brix at harvest** 22.5°

**Winemaking details** 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.

**Aging details** 18 months in brand new French oak barrels

**Bottling date** November 30, 2017

**Alcohol** 14.5%

**Production** 200 cases

**Winemaker** Fabiano Ramaci

**Release date** February 1, 2021

**Retail Price** \$85

**Tasting Notes** Richly concentrated aromas of ripe blackberry, dark currant and a hint of blueberry marry with spicy tannins and oak notes. The concentration found in the nose is repeated on the palate. 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. If consumed young, decanting before serving is recommended to allow the full complements of flavors to emerge.

**Suggested 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.