ROSÉ VINIFICATION

The new rosé interpretation by Famiglia Pasqua is a fine blend created from the most noble native varietals like Corvina and Trebbiano di Lugana and varietals like Syrah and Carmenère. The name 11 MINUTES refers to the duration of the skin contact, the pressing of the grapes: the full load of grapes is very softly pressed. In this optimal length of time we extract the most noble qualities of the grapes and obtain the slightly rosy shade that characterize this wine. Once the precious must is created, it is cooled and transferred to a steel tank where it remains for about 11 hours, the necessary time for the more solid parts to decant. After transferring again, the must is inoculated with select yeasts and fermentation begins. Temperature range is maintained between 13° and 16°C. During fermentation, the condition of the yeasts in the wine and the entire metabolic process is monitored daily to ensure that it is functioning at its best. Once alcoholic fermentation is concluded, the wine remains in contact with the lees for about 3-4 months. The wine is then filtered and bottled in preparation for commercial availability in January following the harvest.

BLEND

A blend of Corvina 50%, Trebbiano di Lugana 25%, Syrah 15%, Carmenère 10%. The grapes have been carefully chosen so that, when harvested at proper maturity, they express all the characteristics desired for our rosé. The Corvina varietal dominates in terms of percentage and was chosen because it is one of the principal cultivars in our territory and for the floral aroma it gives the wine as well as guaranteeing significant acidity. Trebbiano brings elegance and a long aftertaste; Syrah gives fine fruit and spice notes to the glass and finally, Carmenère creates structure, ensuring stability over time.

PAIRINGS

Served chilled, between 10 and 12°C, it is ideal as an aperitif and as an accompaniment to the most delicate dishes.

CONTENTS 0.75 l.

ALCOHOL CONTENT 12.5 % vol.