



# AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## RISERVA

2010

### WINEMAKING

Grapes were carefully selected before being picked by hand and placed to dry on wooden racks in the Fruttaio. When the drying phase was over, after four months, the grapes would have lost around 40% of their original weight, thanks to the evaporation of their water content. At the same time, the sugar content becomes more concentrated, as do the aromatic and phenolic substances contained within the berries. Once the grape's analytical and flavor characteristics guaranteed an excellent level of quality, they were destemmed, pressed and placed in vinification tanks where maceration (prior to fermentation) took place at low temperatures for around one week. After this period, the alcoholic fermentation began for 30 to 40 days, at a controlled temperature of 22° C. At the end of this fermentation process, the juice was separated from the skins, and then racked and transferred by gravity into barriques and tonneaux, in which the malolactic fermentation took place. The wine has aged in barrel for 24 months and then it was fined in bottle before release.

### WINEMAKER'S NOTES

This is an Amarone with great structure and character, produced in a limited edition of 3044 numbered bottles, which follows the excellence of the vintages. On the nose an explosion of cherry and cassis, notes of cocoa and spicy hints of wood and cedar. The entry into the mouth is of great impact, the wine is warm and soft. The palate has notes of cherries and blackberries, typical of the classical style of Amarone, blending with hints of spices on the nose with an earthy tone.

### VINTAGE / 2010

Considered an excellent year by critics, it is remembered for being cool and rainy. The last phase of maturation were characterized by large temperature changes that allowed an optimal accumulation of sugars and anthocyanins and therefore a very good phenolic maturation of the grape. This vintage has given great wines with excellent potential for aging.

## Famiglia Pasqua Riserva 2010

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**Origin**  
Valpantena

**Alcohol**  
16.5%

**Grapes/Blend**  
Corvina 60%,  
Rondinella 25%,  
Oseleta 10%,  
Corvinone 5%

**PH**  
3.40

**Total acidity**  
6.44 g/l

**Ageing**  
24 months

**Residual sugar**  
9,5 g/l



### Awards

IWC 2019 - 92 points

Wine Enthusiast 2016- 92 points

Doctor Wine - 94 punti

Bibenda 2019 - 5 grappoli

I vini di Veronelli 2019 - 94 punti super tre stelle

Luca Maroni 2019 - 95 punti

Robert Parker - 95 points