

PASQUA



BRASA COÈRTA Valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA
2018

VINIFICATION

It's called "Brasa Coèrta" and it's the beginning of a journey by Pasqua towards the production of a natural wine. It is a pilot project for a 1.2-hectare vineyard that highlights the desire to respond to consumers who are increasingly interested in sustainability. A virtuous idea, it aims to protect the vineyard as part of territorial heritage and has been realized thanks to the encounter with Diego Rossi, chef and owner of Trippa restaurant in Milan, always passionate about natural wines, and Lorenzo Corino, agronomist and one of the leading experts on the subject in Italy and Europe. The grapes are harvested by hand with careful selection, then remain in boxes for about ten days before being crushed. After crushing the grapes are placed in wooden vats where natural yeasts produce alcoholic fermentation. After this step, the wine is stored in second or third-use French oak tonneaux for about 6 months, where malolactic fermentation takes place; then in steel tanks for further refinement.

TASTING NOTES

Of great finesse, structure, elegance and complexity, the wine is particularly interesting for longevity potential. On the nose it presents with notes of black cherry and cherry and remains full and persistent in the mouth with retro nasal hints of spices.

HARVEST / 2018

2018 is a vintage with excellent qualitative assumptions. After a mild and slightly rainy January, in February there was abundant precipitation. The beginning of March was characterised by cold air that brought snow even to the plain, while April was dry and very hot. Until the first half of July periods of rains were interspersed with sunny days, encouraging an optimal vegetative cycle. Temperature differences between day and night were also good.

THE VINEYARD

Planted in 1985, northeast of Verona, and located in the area of Valpantena vineyards controlled by the winery. The vineyard, with an alluvial clayey-calcareous soil is located at 230 metres a.s.l. with eastern exposure and covers 2500 square meters, naturally cultivated, with a density of 5000 vines per hectare. Cultivation type is simple guyot. Grape varieties cultivated are Corvina, Corvinone, Rondinella, Cabernet Sauvignon and Merlot.



Geographic area
Mizzole vineyards

Alcohol by volume
13.5 %

Grapes/Blend
Corvina 50%
Corvinone 20%
Rondinella 20%
Cabernet Sauvignon 10%

PH
03:35
Total acidity
6.5 g/l

Ageing
6 months

Residual sugar
2.5 g/l