



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

RISERVA 2003

WINEMAKING

Grapes were carefully selected before being picked by hand and placed to dry on wooden racks in the Fruttai. 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 raked 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 wine has an opaque garnet red color. On the nose it reveals unmistakable notes of morello cherries, red fruit preserve, leather, tobacco, liquorice, cocoa and a delicate nuance of vanilla. The wine displays great forcefulness as it enters the mouth, as well as concentrated fruit on the palate, well balanced by fresh acidity. Its barely perceptible sweetness gives way in the aftertaste to a very faint bitter cherry note, typical of the classic Amarone style. On the extremely persistent finish we once again find the spicy sensations we noted on the nose, along with a suggestion of underbrush.

HARVEST / 2003

A very rich year, characterised by an extreme drought, leading to a grape harvest that was about fifteen days early, though with grapes reaching a perfect maturity and extreme phenolic concentration. The appassimento period lasted three months.

Famiglia Pasqua Riserva 2003

This Amarone of great structure and strong character, realized in limited edition of 2.000 bottles to celebrate the history and tradition of the family: a tribute to the founders of the company.



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| Origin Valpantena | Alcohol 15% |
| Grapes/Blend Corvina 60%, Rondinella 25%, Croatina 10%, Oseleta 5% | PH 3.50 |
| Ageing 24 months | Total acidity 6.80 g/l |
| | Residual Sugar 8 g/l |



Awards

Wine Spectator May 2010 - **92 points**
Wine Enthusiast February 2011 - **92 points**
Decanter 2011 - **93 points**
Duemilavini AIS 2011 - **4 grappoli**
I Vini di Veronelli 2011 - **92/100 punti**
Gambero Rosso 2011 - **2 bicchieri**
L'Espresso 2011 - **4 bottiglie 17/20 punti**
Amarone Experience 2012 - **Gold (9.1 su 10)**