



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA 2015

TERROIR

Calcareous, clayey and gravelly.

WINEMAKING

The grapes are harvested by hand in mid-September and laid down to dry in the drying loft for about 3 months where the bunches lose about 25-30% of their weight and substances in the grapes become concentrated. After pressing, alcoholic fermentation in steel vats begins, for around 25-30 days at a controlled temperature. Continuous punching down is carried out to encourage extraction of colour and tannin. When finished, the wine is transferred to French oak barrels where the malolactic fermentation takes place that gives softness to the wine. After about 18-20 months of aging, the wine is bottled and refined for another four months.

TASTING NOTES

Deep red in colour, with a broad nose, fresh and decisive aroma of red fruits like currant and cherry, spicy tones reminiscent of cocoa and tobacco and sweet notes of vanilla. Mouthfeel is velvety and enveloping, with silky tannins and an aftertaste of marasca cherry. Long and persistent finish.

HARVEST 2015

The vintage year was optimal, characterized by the right balance between sun and precipitation. Spring was mild, followed by a hot and dry summer in June and July. The precipitation of August and the dry climate of September created optimal ripening conditions for the grapes and a harvest with an excellent character.

Famiglia Pasqua

The excellence of Pasqua Vigneti e Cantine production are signed by Famiglia Pasqua and tell the deep connection with the territory through the great Veronese and Veneto classics.



Geographic area Valpantena	Alcohol by volume 15%
Grapes/Blend Corvina 65% Rondinella 25% Corvinone 5% Negrara 5%	PH 03.40
Ageing 18-20 months	Total acidity 6.00 g/l
	Residual sugar 10 g/l



Awards

- 2015**
 Robert Parker – **92 points**
 Doctor Wine – **92 points**
 Mundus Vini – **Golden medal 91 points**
 Vini Buoni d'Italia 2019 – **4 stelle**
 Gambero Rosso 2020 – **2 bicchieri rossi**
 James Suckling – **91 points**