



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2016

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 ageing, the wine is bottled and aged for a further 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 2016

Winter passed with above-average temperatures and no precipitation. A cold and rainy period began in early April and lasted until the middle of May. The months that followed saw alternating temperatures with values below the historical average especially in the months of July and August. The weather was decidedly nice with the arrival of September. The high temperatures and good air movement kept the humidity of low and let the vegetative cycle come to a good conclusion. Autumn concluded with pleasant temperatures until early December, when winter weather began.

Famiglia Pasqua

The excellences 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

Grapes/Blend
Corvina 65%
Rondinella 25%
Corvinone 5%
Negrara 5%

Ageing
18-20 months

Alcohol by volume
15%

PH
3.53
Total acidity
6.09 g/l

Residual sugar
8, 04 g/l



Awards

- Critics Challenge - 92 points
- Luca Maroni 2021 - 92 points
- Decanter World Wine Awards- 93 points