



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2017

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 2017

This vintage was characterized by warm climate and low rainfall in the winter months. From June to August, the temperatures were high, sometimes with drought phenomena. In September, thunderstorms occurred with sudden lowering of the temperature compared to the historical average. Overall, the conditioned stress was well tolerated by the vine throughout the production area.

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	Alcohol by volume 15%
Grapes/Blend Corvina 65% Rondinella 25% Corvinone 5% Negrara 5%	PH 3.47 Total acidity 6.04 g/l
Ageing 18-20 months	Residual sugar 8.16 g/l



Awards

- 2017**
James Suckling - 92 points
- 2016**
Critics Challenge - 92 points Gold
Luca Maroni 2021 - 92 points
Decanter World Wine Awards- 93 points
James Suckling - 91 points