



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

RISERVA 2006

WINEMAKING

Grapes were carefully selected before being picked by hand and placed to dry on wooden racks in the Fruttaio. 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 guarantee 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 racked and transferred by gravity into barriques and tonneaux, in which the malolactic fermentation took place. The wine has aged in barrel for 26 months and then it was fined in bottle before release.

WINEMAKER'S NOTES

This is a rich and powerful Amarone, on the nose reveals notes of cherries, forest fruits, hints of dark chocolate and cedar. In the mouth it is intense and full bodied, with great concentration of fruit and spice. Its barely imperceptible sweetness gives way to a note of dark cherry and blackberry, typical of the Amarone. Fresh and balanced it has a polished texture thanks to velvety tannins that support the juicy, dense and rich palate.

HARVEST / 2006

The 2006 growing season was characterised by normal rainfall in May and June and a July without precipitation. The harvest took place during a period of good weather which allowed the grapes to be harvested at optimal ripening and an excellent state of health. An exceptional vintage that will be remembered for a long time.

Famiglia Pasqua Riserva 90° Anniversario

All the seduction of Amarone is reflected in this wine that displays great character and structure. It has been chosen by the Pasqua Family as an icon to celebrate its 90th anniversary. Produced in a limited edition of 1.925 numbered bottles, matured in barrels for 26 months and then aged in bottles.



Origin
Valpantena

Alcohol
15%

Grapes/Blend
Corvina 60%,
Rondinella 25%,
Oseleta 10%,
Corvinone 5%

PH
3.45

Total acidity
6.95 g/l

Ageing
24 months

Residual sugar
10 g/l



Awards

Robert Parker" - **94 points**
International Wine Challenge 2016 – **Best Italian Red Wine, Best Amarone**
Wine Enthusiast 2016 - **92 points**
Vini d'Italia Gambero Rosso 2016 – **2 bicchieri rossi**
Bibenda 2016 – **4 grappoli**
I Vini d'Italia L'Espresso 2016 – **4 bottiglie**
I vini di Veronelli 2016 – **91 punti**
Merano Wine Festival 2015 - **Bollino Oro**