



VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

WINEMAKING

The grapes are pressed, then left to macerate on the skins for 8-10 hours at 10 °C. During fermentation carried out at controlled temperature for 10-12 days, the must undergoes frequent remontages to favor extraction. After malolactic fermentation, it is transferred to oak barriques where it matures for some months before being assembled and bottled.

WINEMAKER'S NOTES

The wine is fresh, with scents that recall red fruits such as redcurrants and raspberries. On the palate it is well-structured, rounded and harmonious, with evident red fruit notes.

FOOD PAIRING

It pairs well with tasty first course dishes of the Veneto such as risotto with porcini or radicchio, red meats and mature cheeses. To be served at 16-18 °C.

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

East of
valpolicella

Alcohol

12,5%

Grapes/Blend

Corvina 60%,
Corvinone 25%,
Rondinella 10%,
Croatina 5%

PH

3.30

Total acidity

5.7 g/l

Ageing

In oak barrels for
some months

Residual sugar

6.5 g/l