

PASQUA

VALPOLICELLA DOC SUPERIORE 2012

- AREA OF PROVENANCE .** Val d'Illasi, east of Valpolicella
- SOIL .** Calcareous / Clay
- GRAPES .** Corvina 50%, Corvinone 30%, Rondinella 10%, Oseleta 10%
- VINIFICATION .** The grapes were handpicked perfectly ripe, sorted, destemmed, gently pressed and fermented at a temperature between 22-26°C and then aged in French oak tonneaux and barriques (predominantly new oak and of second use) for 18 months
- CHARACTERISTICS .** It is a hedonistic wine. A wine that is meant to be inspected, shy at first and then it reveals itself in all its personality and structure. An elegant wine, which is all about spice, restrained fruit and complexity. On the nose, hearty aromas of cedar and tobacco, hints of forest fruits; on the palate is extremely powerful, warm and spicy with savoury notes of clove, dark cherry and coffee. Intensely rich and layered, tannins are firm yet silky and velvety. It has great finesse with mouthwatering acidity and very long length of flavours
- FOOD MATCH .** Hand made pasta or risotti. Red meat or boiled meat according to the Veronese tradition. Matured cheeses
- FORMAT .** 0.75 liter
- ALCOHOL .** 15% vol
- RESIDUAL SUGAR .** 4 gr/liter
- VINTAGE / 2012 .** Dry and warm from the spring onwards with some water stress for the vines. Thanks to the position of the vineyards and the good diurnal temperature variation, the grapes have managed to reach perfect maturation

MDM
MAI DIRE MAI



CODE: 7080 / EAN CASE: 8007880708059

BOTTLE		WOODEN CASE		PALLET	
Capacity	0.75 L.	Bottles per case	6	Cases per layer	4
Weight empty glass	600 gr	Weight empty case	2.1 kg	Layers per pallet	5
Bottle weight	1.37 kg	Case weight	10.3 kg	Total cases per pallet	20
Diameter	8.4 cm	Length	54 cm	Total bottles per pallet	120
Height	30 cm	Width	32.2		
		Height	10.8 cm		