



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

LIMITED EDITION LABYRINTH

2013

VINIFICATION

The grapes are hand-picked in mid-September and laid out to dry in the drying loft for approximately three months, where the grapes lose around 25-30% of their weight with the resulting concentration of the substances present. After pressing, alcoholic fermentation in steel vats begins, for around 25-30 days at a controlled temperature and 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 blackberry and cherry, spicy tones reminiscent of chocolate, toast and sweet notes of vanilla. The palate is warm, balanced, with soft tannins and notes of appassimento on the finish.

HARVEST / 2013

2013 will be remembered as a year made up of two diametrically opposed phases: abundant rains and low temperatures at the beginning of the year, followed by heatwaves in the summer. These conditions were overcome by means of prudent agricultural management, giving excellent overall results with quantities in line with production specifications.

The limited edition Amarone Famiglia Pasqua 2013 with 7000 numbered bottles was designed by Giorgia Fincato, a young and eclectic Veneto artist and a genius at understanding the essence of the simplest things and of the universal in the particular. Pasqua has acknowledged, in its talent, vision and way of representing reality, a strong affinity with its own history. A fine label that wraps around the bottle in a continuous line across multiple perspective planes. Using a special serigraph process, the design takes shape and is transformed into a labyrinth.



Origin

Valpantena, zona nord-est di Verona

Grapes/Blend

Corvina 65%,
Rondinella 25%,
Corvinone 5%,
Negrara 5%

Ageing

18-20 months

Alcohol by volume

15%

PH

3.40

Total acidity

6.2 g/l

Residual sugar

10 g/l

Awards

Wine Spectator - **90 points**

Vini d'Italia 2018 Gambero Rosso - **Tre Bicchieri**

James Suckling - **91 points**

Jancis Robinson - **16+ points**

Wine Enthusiast Best of 2018 - **90 points**

Wow! The Italian Wine Competition 2018 - **Gold Medal**

I Vini di Veronelli 2018 - **90 points**

Annuario dei Migliori Vini Italiani Luca Maroni - **92 points**

Vinibuoni d'Italia 2018 - **4 Stars**