



# AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## RISERVA

2013

### VINIFICATION

Grapes are carefully selected and placed to dry on wooden racks in the Fruttaio for 4 months. When the drying phase is over, the grapes loose 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 are destemmed, pressed and placed in vinification tanks where maceration (prior to fermentation) takes 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 is separated from the skins racked and transferred by gravity into barriques and tonneaux; here the malolactic fermentation takes place. The wine ages in barrel for 24 months and fined in bottle before release.

### TASTING NOTES

A wine with a bright garnet colour. The nose has complex aromas of blackcurrant, blackberry, spices and herbs. The palate is structured with good freshness and balanced tannins.

### VINTAGE / 2013

This vintage will be remembered for the two opposite phases that characterized its abundant rains and low temperatures at the beginning, followed by heat waves during the summer; conditions overcome thanks to a careful agronomic management, giving overall excellent results with quantities in line with the production disciplinary.

## Famiglia Pasqua Riserva 2013

This is an Amarone with great structure and character produced in a limited edition following the excellence of the vintages.



**Origin**  
Valpantena

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

**Ageing**  
24 months

**Alcohol by volume**  
16.5%

**PH**  
3.60

**Total acidity**  
6.70 g/l

**Residual sugar**  
3.07 g/l

### Awards

Vini d'Italia 2022 Gambero Rosso - **Tre Bicchieri**

The WineHunter Award Merano 2021 - **Gold Medal**

Bibenda 2022 - **5 Grappoli**

Vinetia 2022 - **4 Rosoni**

Wow! The Italian Wine Competition 2021 - **Gold Medal**