

# CASCINA SAN VINCENZO

## AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2018

ORGANIC

### SOIL

Calcareous, clayey

### VINIFICATION

The grapes are harvested by hand in mid-September and placed to dry in the drying loft for about 3 months where the bunches lose about 25-30% of their weight and substances in the grapes become concentrated. After pressing, alcoholic fermentation in steel vats takes place for around 25-30 days at a controlled temperature. 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

Garnet red colour with intense aromas of Morello cherries and spicy notes that are reminiscent of tobacco, leather, dark chocolate and vanilla. On the palate it displays dark red berries and smoky aromas with round and velvety tannins. It also reveals a fresh acidity and intense aromas of wild berries with a great ageing potential. Long and persistent finish.

### HARVEST 2018

The 2018 vintage was characterized by a spring that began unusually cold in the first twenty days of March and then surged to overall above-average temperature the last decade of April. Summer 2018 saw a relatively cool, rainy start with highly unstable weather throughout the Valpolicella area. Overall, however, the season was warmer than the averages of previous years recorded in August. Finally, September presented thunderstorms with frequent and significant rainfall.

### CASCINA SAN VINCENZO

The Cascina San Vincenzo project represents a new step by Pasqua winery towards sustainable cultivation and production processes for the two principal wines of the Valpolicella tradition: Amarone and Valpolicella. The regal elegance of these wines is the most characteristic expression of the vineyard, its cultivation and the winemaking style. It is nature in continual evolution.

**Geographic area**  
Valpantena,  
organic agriculture

**Grapes/Blend**  
Corvina 60%  
Corvinone 30%  
Rondinella 10%

**Residual sugar**  
5.97 g/l

**Alcohol by volume**  
15%

**PH**  
3.47  
**Total acidity**  
5.73 g/l

**Ageing**  
18-20 months



### Awards

**2018**  
Vini d'Italia 2024 Gambero Rosso - Tre Bicchieri

**2017**  
Annuario dei Migliori Vini Italiani 2023 Luca Maroni - 94 points  
Bibenda 2023 - 5 Grappoli  
Guida Essenziale ai Vini d'Italia Doctor Wine 2023 - 94 points

