



# PASSIONESENTIMENTO ROSSO VENETO

INDICAZIONE GEOGRAFICA TIPICA  
2021

## VINIFICATION

Founding wine and starting point of the Romeo&Juliet project; a red wine like love and passion. A blend of Corvina and Croatina with a percentage of Merlot, which the drying period renders velvetier still. The grapes are picked by hand and left to dry in wooden crates in the drying loft. There, by means of humidity control and air circulation, the grapes lose around 30% of water content and achieve high sugar concentration. Given that the grapes have differing ageing times, vinification takes place separately in steel tanks; thus the blend is created at the end of this process. PassioneSentimento is aged in oak tonneau barrels for 6 months.

## TASTING NOTES

A dense and deeply coloured wine, full of concentrated black and red cherry flavour, and hints of leather and spice. The palate has a layered texture, with muscular tannins providing a long finish.

**PASSIONE E SENTIMENTO** Four bottles born out of the Pasqua family's passion for wine, its long-standing tradition and its strong link with its city of origin, Verona, with its history, culture and beauty. If wine "is the Poetry of the Earth to the Heavens", as Mario Soldati said, it is also a story, and this wine tells the love story that made Verona famous all over the world, that of the sweethearts Romeo and Juliet. A legend, a place, a myth that attracts thousands of tourists every day to visit one of the most romantic places and invites them to leave and exchange messages of love in the courtyard of "Juliet's house"- An original photograph of the Juliet's courtyard by photographer Giò Martorana, has become the only look for these wines, an unmistakable element of their identity.



### Geographic Area

Eastern area of  
Valpolicella

### Alcohol by Volume

14%

### Awards

**2020**

James Suckling - **90 points**

**2019**

James Suckling - **91 points**

**2017**

James Suckling - **91 points**

### Grapes/Blend

Merlot 40%  
Corvina 30%  
Croatina 30%

### PH

3.31

### Total Acidity

5.60 g/l

### Harvesting Period

Mid September

### Residual Sugar

9,34 g/l