



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2018

SOIL

Calcareous, clayey and gravelly.

VINIFICATION

The grapes are harvested by hand in mid-September and laid down 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 begins, 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

Deep red in colour, with a broad nose, fresh and decisive aroma of red fruits like currant and cherry, spicy tones reminiscent of cocoa and tobacco and sweet notes of vanilla. Mouthfeel is velvety and enveloping, with silky tannins and an aftertaste of marasca cherry. 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.

Famiglia Pasqua

The excellences of Pasqua Vigneti e Cantine production are signed by Famiglia Pasqua and tell the deep connection with the territory through the great Veronese and Veneto classics.



Awards

2018

Vini d'Italia 2023 Gambero Rosso - Due Bicchieri
Annuario dei Migliori Vini Italiani 2023 Luca Maroni - 92 points

2017

Decanter - Wines of the Year 2022 - 97 points
I Vini di Veronelli - 92 points
Wine Enthusiast - 92 points
Falstaff Amarone Trophy - 91 points
James Suckling - 92 points

2016

Robert Parker - 92 points
Critics Challenge - 92 points Gold
Annuario dei Migliori Vini Italiani 2021 Luca Maroni - 92 points
Decanter World Wine Awards - 93 points
James Suckling - 91 points

Geographic area Valpantena	Alcohol by volume 15%
Grapes/Blend Corvina 65% Rondinella 25% Corvinone 5% Negrara 5%	PH 3.45
Ageing 18-20 months	Total Acidity 6,1 g/l
	Residual Sugar 8,5 g/l