

PASQUA

LUÍ
CANTINE PASQUA VERONA



CABERNET SAUVIGNON VENETO

INDICAZIONE GEOGRAFICA TIPICA

VINIFICATION

50% of the Cabernet Sauvignon grapes are partially dried and then blended with Corvina and the remaining Cabernet.

After a slow fermentation in steel tanks at a controlled temperature between 22-26°C for 40 days, a short maceration on the skins takes place. Once malolactic fermentation has been completed, the wine is aged for 12 months in French oak barrels from Hennessy.

These strong toasted barrels are 10 years old and have been used to produce excellent spirits like XO, Napoleon III, Paradis.

TASTING NOTES

Rich, fleshy and complex on the palate with layers of dark fruit.

The use of barrels creates notes on the nose of vanilla bourbon from the La Reunion islands, very sweet but delicate - baba' cream and mascarpone notes with rum, almonds, officinal herbs, dry vegetables, hay. Very soft and velvety tannins mouthfeel and aftertaste of coconut, vanilla, dried fruit with a very long finish and light smoky notes.

FOOD PAIRINGS

Excellent with red meats, barbecue, duck and game.

The name LUÍ comes from a little bird that lives in the Cognac and Veneto regions. The poem on the label is Catullus II or "Sparrow, the Special Delight of My Girl" (Il passerotto di Lesbia) by Catullus.



Origin

Hills of marine origin in the Veneto Region

Alcohol

15.5%

Grape varietal/Blend

Cabernet Sauvignon 80%, Corvina 20%,

PH

3.41

Total Acidity

6,00 g/l

Ageing

12 months in Cognac barrels

Residual Sugar

4,18 g/l