

PASQUA
SMITH

ICON

PASQUA+SMITH PINOT NOIR VENETO IGT

EDIZIONE I

VINEYARD

The Campiano vineyard is situated at an altitude of around 600 metres above sea level in the San Giovanni Ilarione area, facing south-west. The soil is clay-limestone with a volcanic component. The vines are planted in the 'ritocchino' pattern, trained using the Guyot method, and at a low planting density. The vineyard enjoys a particularly cool microclimate, which helps maintain an excellent sugar-acid balance even in very hot vintages.

WINEMAKING

After being harvested by hand, the grapes are crushed and destemmed. This is followed by cold maceration for a couple of hours. Fermentation takes place at 20–22°C, with 3–4 punch-downs per day. After two days of fermentation, the grape seeds are removed from the bottom of the vat to prevent the addition of overly astringent tannins. After 15–20 days of fermentation and maceration, the wine is raked and transferred.

The wine is then split in two parts, one aged in tonneaux for two years and the other one in barriques for one year. Malolactic fermentation also takes place during this ageing period.

The oak used is French, first-fill, with light toasting. The vintage is then blended in steel, where it remains for 2–3 months to stabilise. The vintages are subsequently blended in steel, followed by bottling.

TASTING NOTES

The nose is spicy, with notes of black pepper and cardamom, and the herbaceous freshness of a freshly mown lawn. The oak is unobtrusive and complements the blackcurrants and wild strawberries. It enters the mouth with a fresh attack; the tannins are neither overpowering nor harsh. The blend of vintages makes the wine very approachable on the palate.

HARVEST 2018

The 2018 vintage was characterised by a cold spring during the first two weeks of March, followed by a sharp rise in temperatures in the third week of April, resulting in overall temperatures above the seasonal average. The summer of 2018 began relatively cool and rainy, with highly unstable weather conditions across the entire Valpolicella area. However, the season proved warmer than the averages of previous years recorded in August. Finally, September saw stormy weather with frequent and heavy rainfall.

HARVEST 2022

It was an extremely dry year, from winter right through to the harvest. Temperatures were above average from mid-May onwards. A few passing showers provided some relief for the soil, particularly in areas where the more calcareous soils are unable to retain water. In the higher hills, however, the effects of the drought were less severe, thanks to the water retained by the clay soils.

HARVEST 2023

It was a rather up-and-down and fairly difficult year, with a cool, rainy spring followed by a very hot summer, with a risk of sunburn. There was rain in July too, but temperatures remained high, and August was dry and extremely hot. The harvest period, however, was excellent, with no rain and cool nights and warm days.



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HARVEST 2025

The climate of the vintage was characterised by a varied succession of weather conditions. The winter brought good rainfall, ensuring sufficient water reserves. Spring was cold and unsettled, leading to slow vegetative growth but good grape health. The start of summer was very hot, but conditions then stabilised with average temperatures. The harvest period was fairly cool and rainy, thus preserving the grapes' acidity and freshness.

Pasqua+Smith Pinot Noir marks a new chapter in the prestigious collaboration between Pasqua Wines and Washington State winemaker Charles Smith. Born from a shared desire to challenge traditional conventions and create a new wine-making project together, it is the result of a long dialogue and exchange between two visions which, whilst resonating with one another, each retain their own identity and remain open to collaboration. The innovation and uniqueness of this wine fulfil the promise of offering a radical new vision of Pinot Noir and the extraordinary vineyard from which it originates. The courage to do something new stems from afar, from the vineyard itself. Cultivating Pinot Noir in Valpolicella was a revolutionary yet decisive challenge in creating a unique wine-making project. The clay that makes up 50% of the soil, the constant breeze that caresses the vineyard, the altitude and the temperature range imbue the wine with a unique character and personality. In this wine, **crafted by four hands**, the Old and New Worlds meet, represented by the two wineries that engage in dialogue on the project, creating, through their specific identities and distinctive traits, the space for something new and unique. The Old World is also represented by the amphitheatre-shaped vineyard in Valpolicella, with its distinctive history and beauty, cultivated in an unconventional manner with Pinot Noir. Meanwhile, the winemaking approach that seeks to bring out the fullness of the fruit is typical of the New World. At last the multi-vintage blending technique is Pasqua's trademark, endowing the wine with complexity, structure, personality and a very distinct style, whilst respecting its aromatic delicacy, in keeping with the winery's philosophy.

Origin

Tenuta di Campiano,
Eastern Valpolicella

Alcohol by volume

13.5%

Grapes/Blend

Pinot Noir 100%

PH

3.36

Residual sugar

4.86 g/l
