

CASCINA SAN VINCENZO

AMARONE DELLA VALPOLICELLA DOCG

ORGANIC
2018

CASCINA SAN VINCENZO

The Cascina San Vincenzo project represents a new stage in the winery's journey towards sustainable cultivation and production processes for two of Valpolicella's flagship wines: Amarone and Valpolicella Ripasso. The vineyard, which is managed organically, is located in the middle of Valpantena, at 400 metres above sea level, and has clayey-calcareous soil.

WINEMAKING

The grapes are harvested by hand in mid-September and left to dry in the fruit cellar for about two months, where the bunches lose about 25-30% of their weight, resulting in a concentration of the substances present in the berries. After destemming, alcoholic fermentation begins with whole grapes in steel tanks for about 25-30 days at a controlled temperature of 20°-22° C. Continuous punching down is carried out to promote the extraction of colour and tannins. At the end of this process, the wine is transferred to French oak barriques and tonneaux, where malolactic fermentation takes place, giving the wine its smoothness. After about 18-20 months of ageing, the wine is bottled for a further 4 months of refinement.

TASTING NOTES

Thanks to the alternating weather conditions, the wine has a crisp texture and lively freshness on both the nose and the palate. The nose is characterised by notes of dark berries and leather, while on the palate the tannins are firm and refreshing. The sip lengthens on vanilla notes.

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

dal 1925

CASCINA
SAN VINCENZO

GRAPES/BLEND

Corvina 60%
Corvinone 30%
Rondinella 10%

ALCOHOL BY VOLUME

13.5 %

RESIDUAL SUGAR

6.05 g/l

PH

3.22

TOTAL ACIDITY

5.75 g/l



Awards

2018

James Suckling – 90 points
Vini d'Italia 2024 Gambero Rosso – Tre Bicchieri
Concours Mondiales de Bruxelles – Gold medal
Jancis Robinson - 17 points

2017

James Suckling - 93 points
Jancis Robinson – 17,5 points
Vinous – 91 points
Bibenda 2023 – 5 grappoli
DoctorWine 2023 – 94 points
Decanter - 91 points