

# PASQUA



# ICON

## 11 MINUTES ROSÉ TREVENEZIE IGT

### 11 MINUTES

11 Minutes evokes the duration of skin contact. 11 minutes is how long the destemmed grapes are pressed: in this fraction of time, the most noble parts of the grapes and the slight pink hues that characterise this wine are obtained from the must. A very short maceration applied to the grapes grown on the shores of Lake Garda to obtain a subtle colour and very delicate organoleptic traits.

### WINEMAKING

A precious blend that comes from the combination of native Corvina and Trebbiano di Lugana grapes with international varieties such as Syrah and Carménère. Once the grapes have been pressed, with very little contact between the juice and the skins, the must obtained is cooled and transferred to a steel tank, where it remains for about 12-24 hours, with the solid parts being decanted. Alcoholic fermentation then begins and continues at low temperatures of 12°-13°C. Once alcoholic fermentation is complete, the wine remains in contact with the fine lees for about 2 months and is then filtered and bottled.

### TASTING NOTES

The Corvina varietal, which dominates in terms of percentage, was chosen for the floral aromas as well as the significant acidity it gives to the wine. Trebbiano brings elegance and a long finish; Syrah gives fine fruit and spice notes to the glass and finally, Carmenère creates structure, ensuring stability over time. This is a fresh, enveloping rosé with an intense and complex bouquet, created to accompany spring or summer evenings and more.



### GRAPES/BLEND

Corvina 50%  
Trebbiano 25%  
Syrah 15%  
Carmenère 10%



### Awards

2024  
Vinous - 90 points  
Vinum - 90 punkte

### ALCOHOL BY VOLUME

12.5 %

2023  
Vinous – 91 points

### RESIDUAL SUGAR

5.5 g/l

2022  
Falstaff Wein Guide Italien – 91 punti

### PH

3.05

Vinous – 91 points  
James Suckling – 90 points  
Wine Enthusiast – 90 points

### TOTAL ACIDITY

5.57 g/l