



VALPOLICELLA DOC

FAMIGLIA PASQUA

The excellence of Pasqua Vigneti e Cantine's production bears the Famiglia Pasqua label and reflects its deep roots in the territory through the great classics of Verona and Veneto.

WINEMAKING

The grapes are crushed, then left to macerate on the skins for 8-10 hours at 10°C. During fermentation carried out at controlled temperature for 10-12 days, the must undergoes frequent remontages to favor extraction. After malolactic fermentation, it is transferred to oak barriques where it matures for some months before being assembled and bottled.

TASTING NOTES

The wine is fresh, with scents that recall red fruits such as redcurrants and raspberries. On the palate it is well-structured, rounded and harmonious, with evident red fruit notes.

GRAPES/BLEND

Corvina 60%
Corvinone 25%
Rondinella 10%
Croatina 5%

ALCOHOL BY VOLUME

12.5 %

RESIDUAL SUGAR

5.05 g/l

PH

3.25

TOTAL ACIDITY

5.58 g/l

