



LABYRINTH LIMITED EDITION

AMARONE DELLA VALPOLICELLA DOCG

2013

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 hand-picked in mid-September and laid out to dry in the drying loft for approximately three months, where the grapes lose around 25-30% of their weight with the resulting concentration of the substances present. After pressing, alcoholic fermentation in steel vats begins, for around 25-30 days at a controlled temperature and continuous punching down is carried out to encourage extraction of colour and tannin. When finished, the wine is transferred to French oak barrels where the malolactic fermentation takes place that gives softness to the wine. After about 18-20 months of ageing, the wine is bottled and aged for a further four months.

TASTING NOTES

Deep red in colour, with a broad nose, fresh and decisive aroma of red fruits like blackberry and cherry, spicy tones reminiscent of chocolate, toast and sweet notes of vanilla. The palate is warm, balanced, with soft tannins and notes of appassimento on the finish.

HARVEST 2013

2013 will be remembered as a year made up of two diametrically opposed phases: abundant rains and low temperatures at the beginning of the year, followed by heatwaves in the summer. These conditions were overcome by means of prudent agricultural management, giving excellent overall results with quantities in line with production specifications.



GRAPES/BLEND

Corvina 65%
Rondinella 25%
Corvinone 5%
Negra 5%



Awards

Wine Spectator – 90 points
Vini d'Italia 2018 Gambero Rosso – Tre Bicchieri
James Suckling – 91 points
Jancis Robinson – 16+ points
Wine Enthusiast - Best of 2018 – 90 points
Wow! The Italian Wine Competition 2018 - Medaglia d'oro
I Vini di Veronelli 2018 - 90 punti
Annuario dei Migliori Vini Italiani Luca Maroni – 92 punti
Vinibuoni d'Italia 2018 – 4 Stelle

ALCOHOL BY VOLUME

%

RESIDUAL SUGAR

g/l

PH

TOTAL ACIDITY

g/l