

PASQUA



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2020

WINEMAKING

The grapes are carefully selected and harvested in mid-September and laid down to dry in the drying loft for about 3 months. Here the bunches lose about 40% of their weight, thus concentrating substances in the grapes.

After pressing in mid-January, alcoholic fermentation in steel vats begins, for around 25-30 days at a controlled temperature. 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 giving softness to the wine.

TASTING NOTES

A modern, fresh Amarone with a fruity nose of fresh blackberries, together with hints of black chocolate. Elegant and juicy on the palate, with silky, tamed tannins. Ready to drink now but will show elegance and freshness also in the long run.

HARVEST 2020

2020 was a year of great balance. The mild and dry winter was followed by cloudy and rainy spring months. The summer months recorded no extreme temperatures with a perfect water supply. The harvest, completed in the second half of October, was characterized by an optimal climate, dry and hot.



Geographic area
Valpantena

Grapes/Blend
Corvina 65%
Rondinella 25%
Corvinone 5%
Negrara 5%

Ageing
18 months

Alcohol by volume
15,49%

PH
3,39

Total acidity
6,05 g/l

Residual sugar
10,25 g/l



Awards

2018
James Suckling – 92 points

2017
Falstaff Amarone Trophy – 92 points

2007
Wine Enthusiast – 90 points