



AMARONE DELLA VALPOLICELLA FAMIGLIA PASQUA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2019

SOIL

Calcareous, clayey and gravelly.

VINES AGE

30 years approx..

WINEMAKING

The grapes are harvested by hand in mid-September and laid down to dry in the drying loft for about 3 months where the bunches lose about 25-30% of their weight and substances in the grapes become concentrated. After pressing, 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 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

Intense red in colour, the nose is sweet yet lively, with fresh red and black cherry fruit and light vegetal nuances. The palate develops in length, on balsamic notes and medicinal herbs. The tannins remain silky and velvety.

HARVEST 2019

Spring 2019 was generally cool and rainy, but March was warm and dry while the following two months were exceptionally cold and rainy. The summer was very hot with two significant heat waves at the end of June and at the end of July, with temperature averages very similar over the three months of about 35°C reaching peaks over 38°C. The month of June was particularly hot and dry with rainfall well below the average for the period. Overall, the year could be described as fairly rainy, which, especially in spring, provided a good supply of moisture to the soil to withstand a warm June without precipitation.

Famiglia Pasqua

The excellences of Pasqua Vigneti e Cantine production are signed by Famiglia Pasqua and tell the deep connection with the territory through the great Veronese and Veneto classics.



Geographic area Valpantena	Alcohol by volume 15,0%	Awards
Grape/Blend Corvina 65% Rondinella 25% Corvinone 10%	PH 3.45	2019 Wine Hunter Award 2024 – Gold Medal Doctor Wine – 95 points
Ageing 18-20 months in French new oak	Total Acidity 5,9 g/l	2018 Wine Enthusiast – 93 points Guida Veronelli 2024 – 94 points James Suckling – 92 points
	Residual sugar 7,80 g/l	2017 Decanter – Wines of the Year 2022 – 97 points Wine Enthusiast – 92 points James Suckling – 92 points Falstaff Amarone Trophy 2022 – 91 points Wine Advocate – 91 points