

# PASQUA Valpolicella 'V' DOC 2016



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	OTHER		
<b>Region:</b>	VENETO		
<b>Vintage:</b>	2016		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Hillside vineyards in the north area of Valpolicella.		
<b>Vinification:</b>	Traditional vinification, with maceration on the skins for 12-15 days, frequent remontages and fermentation at controlled temperature of 25-27C. Malolactic fermentation takes place in stainless steel tanks where the wine stays for 3-4 months before being bottled. Ageing in bottle for 2-3 months.		
<b>Bouquet:</b>	It is a modern wine made from traditional Veronese grapes and has a broad fruity nose, with hints of cherries and blackberries.		
<b>Palate:</b>	On the palate it is fresh, rounded and mellow medium-bodied and well-balanced.		
<b>Technical Analysis:</b>			
Alcohol:	12.00%	Packaging:	6 x 750ml