

# PASQUA

## Valpolicella 'V' DOC 2023



- Category:** WINE
- Style:** RED WINE
- Variety:** RED BLEND
- Region:** VENETO
- Vintage:** 2023
- Volume:** 750ml
- Vineyard:** Hillside vineyards in the north area of Valpolicella.
- Vinification:** 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.
- Bouquet:** It is a modern wine made from traditional Veronese grapes and has a broad fruity nose, with hints of cherries and blackberries.
- Palate:** On the palate it is fresh, rounded and mellow medium-bodied and well-balanced.

### Technical Analysis

- Alcohol:** 12.00%      **Packaging:** 6 x 750ml
- Hancocks Product:** 62492