

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 instainless 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		