

# PASQUA

## Villa Borghetti Amarone 2017

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<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	RED BLEND		
<b>Region:</b>	VENETO		
<b>Vintage:</b>	2017		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	From the Villa Borghetti Estate, located between the village of Marano and Valgatara, at the heart of the Valpolicella Classico.		
<b>Vinification:</b>	This Amarone is obtained from the best bunches harvested by hand and left to raisin in wooden crates per 4 months. After raisining, the grapes increase in sugar extracts by 25-30%. At the end of January the aged grapes are pressed and left to ferment for 30 days at controlled temperature. Then, around 70% of the wine is transferred in French oak barrels, while the remaining in larger tonneaux where malolactic fermentation takes place. The wine ages in wood for about 18 months before bot		
<b>Appearance:</b>	A vigorous, full-bodied deep ruby red wine.		
<b>Bouquet:</b>	Clean and vibrant fragrances of currants, blackberries and sweet almonds on the nose, with notes of vanilla.		
<b>Palate:</b>	Big texture, warm and rich, with soft and silky tannins and a long finish.		
<b>Technical Analysis:</b>			
Alcohol:	15.00%	Packaging:	6 x 750ml