

# PASQUA Amarone della Valpolicella DOCG 2017



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	SANGIOVESE		
<b>Region:</b>	VENETO		
<b>Vintage:</b>	2017		
<b>Volume:</b>	750ml		
<b>Vinification:</b>	The grapes are dried on wooden racks for a minimum of 120 days. As the grapes dehydrate and raisin the berries increase in sugar extract by up to 30%. At the end of January the dried grapes are pressed and left to ferment for 25-30 days. Then pressed-off and racked into stainless steel tanks where malolactic fermentation takes place. When deemed ready, the wine is then transferred into French oak barrels where it was aged for around 18 months.		
<b>Appearance:</b>	Deep rich red with cinnamon hue.		
<b>Bouquet:</b>	On the nose you are enticed by vibrant fragrances of black berries, dark plums, mocha-coffee along with sweet hazelnuts with subtle notes of violets and vanilla.		
<b>Palate:</b>	The palate is full and engaging with multiple layers of dark fruit flavours, cacao-chocolate and savoury characters all seamlessly infused with vanilla and tobacco notes. This wine has a big-heart, along with well-balanced silky tannins and a thoughtful amount of oak. The wine is generous and engaging from the first sip through to its lingering finish.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	15.00%	<b>Packaging:</b>	6 x 750ml
<b>Hancocks Product:</b>	66181		