

# PASQUA

## Famiglia Amarone della Valpolicella

### DOCG 2013



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	RED BLEND		
<b>Region:</b>	VENETO		
<b>Vintage:</b>	2013		
<b>Volume:</b>	750ml		
<b>Vinification:</b>	This Amarone is obtained from the best bunches harvested by hand and left to raisin in wooden crates for about 4-5 months. After raisining, the grapes increase in sugar extracts by 25-30%. At the end of January the dried grapes are pressed and left to ferment for 25-30 days. Then, the product is pressed and racked in steel tanks where malolactic fermentation takes place. Afterwards the wine is placed in small oak barrels where it ages for 18-20 months, before bottling.		
<b>Appearance:</b>	Deep red in colour.		
<b>Bouquet:</b>	Expansive bouquet, with fresh, positive scents of fruits, such as blackberries and cherries.		
<b>Palate:</b>	On the palate it displays spicy tones that remind one of chocolate and freshly roasted coffee, as well as sweetish vanilla-like notes from its long maturation in wood. It is warm and well balanced, with gentle tannins and a long finish.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.00%	<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	66185		