

# PASQUA Amarone Valpolicella DOCG 2018



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	SANGIOVESE		
<b>Region:</b>	VENETO		
<b>Vintage:</b>	2018		
<b>Volume:</b>	750ml		
<b>Vinification:</b>	The grapes are carefully selected and harvested in mid-September and laid down to dry in the drying loft for about 3 months. After pressing in mid-January, alcoholic fermentation in steel vats begins, for around 25-30 days at a controlled temperature. Continuous punching down is carried out to encourage extraction of colour and tannin. When finished, the wine is transferred to French oak barrels where the malolactic fermentation takes place giving softness to the wine.		
<b>Appearance:</b>	Intense red colour.		
<b>Bouquet:</b>	The nose is broad, with fresh and decided scents of red fruits like blackberry and cherry, spicy tones reminiscent of chocolate and toast and sweet notes of vanilla		
<b>Palate:</b>	The taste is warm, balanced, with soft tannins and notes of drying on the finish.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	15.00%	<b>Packaging:</b>	6 x 750ml
<b>Hancocks Product:</b>	66610		