

PASQUA



ICON

11 MINUTES – Rosé Trevenezie

Indicazione Geografica Tipica

WINEMAKING

A fine blend created from the most noble native varietals like Corvina and Trebbiano of Lugana and varietals like Syrah and Carmenère.

In 11 minutes, the skin contact time from which it takes its name, the most noble qualities of the grapes and the slightly rosy shade that characterize this wine are extracted. Once the must is obtained, it is cooled and transferred to a steel tank where it remains for about 11 hours, the necessary time for the more solid parts to decant. After transferring again, the must is inoculated with select yeasts and fermentation begins. Temperature range is maintained between 13° and 16° C. During fermentation, the condition of the yeasts in the wine as well as the development of the entire metabolic process are monitored daily. Once alcoholic fermentation is concluded, the wine remains in contact with the lees for about 3-4 months. The wine is then filtered and bottled to be on the market in January following the harvest.

TASTING NOTES

The Corvina varietal, which dominates in terms of percentage, was chosen for the floral aromas as well as the significant acidity it gives to the wine. Trebbiano brings elegance and a long finish; Syrah gives fine fruit and spice notes to the glass and finally, Carmenère creates structure, ensuring stability over time. This is a fresh, enveloping rosé with an intense and complex bouquet, created to accompany spring or summer evenings and more.



Origin
Lake Garda

Alcohol by volume
12,5%

Grapes/Blend
Corvina 50%
Trebbiano 25%
Syrah 15%
Carmenère 10%

PH
3.04

Total Acidity
6 g/l

Residual Sugar
5,60 g/l

Awards

2023
Vinous – **91 points**

2022
Vinous – **91 points**
James Suckling – **90 points**

2021
Falstaff Wein Guide Italien 2023 – **91 points**
Concours Mondial de Bruxelles 2022 – **Gold Medal**
James Suckling – **91 points**
The Asian Rosé Masters 2022 – **Gold Medal**