



AMARONE DELLA VALPOLICELLA FAMIGLIA PASQUA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2020

WINEMAKING

The grapes are harvested by hand in mid-September and laid down to dry in the drying loft for about 3 months where the bunches lose about 25-30% of their weight and substances in the grapes become concentrated. After pressing, 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 that gives softness to the wine. After about 18-20 months of ageing, the wine is bottled and aged for a further four months.

TASTING NOTES

Deep red in colour, the nose is ample, with fresh, decisive aromas of red fruits such as blueberries and cherries, spicy tones reminiscent of cocoa and tobacco and sweet notes of vanilla. In the mouth it is velvety with silky tannins and a morello cherry aftertaste. Long and persistent.

HARVEST 2020

The year 2020 was a year of great balance. The mild and dry winter was followed by disrupted and rainy spring months. The summer months recorded temperatures without extremes with a perfect water supply. The harvest, which was completed in the second half of October, was characterised by optimal, dry and warm weather.

Famiglia Pasqua

The excellences of Pasqua Vigneti e Cantine production are signed by Famiglia Pasqua and tell the deep connection with the territory through the great Veronese and Veneto classics.



Geographic area Valpantena	Alcohol by volume 15,50%	Awards
Grape/Blend Corvina 65% Rondinella 25% Corvinone 10%	PH 3,35 Total Acidity 6,33 g/l	2019 Wine Hunter – Gold medal Doctor Wine – 95 points 2018 Wine Enthusiast – 93 points Guida Veronelli 2024 – Tre Stelle Oro ISWC 2023 – 93 points James Suckling – 92 points 2017 Decanter – Wines of the Year 2022 – 97 points Wine Enthusiast – 92 points James Suckling – 92 points Falstaff Amarone Trophy 2022 – 91 points Wine Advocate – 91 points Guida Veronelli 2023 – 92 points
Ageing 18-20 months in new oak barrique	Residual sugar 6,82 g/l	