

PASQUA

11 MINUTES

Rosé Trevenezie

Indicazione Geografica Tipica



ROSÉ VINIFICATION

The rosé by Famiglia Pasqua is a fine blend created from the most noble native varieties like Corvina and Trebbiano di Lugana and varieties like Syrah and Carmenère. The name 11 MINUTES refers to the duration of the skin contact when the grapes are very softly pressed. In this length of time we extract the most noble qualities of the grapes and obtain the slightly rosy shade that characterizes this wine. Once the precious must is created, 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 is 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 in preparation for commercial availability in January following the harvest.

BLEND

A blend of Corvina 50%, Trebbiano di Lugana 25%, Syrah 15%, Carmenère 10%. The grapes have been carefully chosen so that, when harvested at proper maturity, they express all the characteristics desired for our rosé. The Corvina variety, which dominates in terms of percentage, was chosen for the wine's floral aromas as well as the significant acidity it gives to the wine. Trebbiano brings elegance and a long aftertaste; Syrah gives fine fruit and spice notes to the glass and finally, Carmenère creates structure, ensuring stability over time.

PAIRINGS

Served chilled, between 10 and 12° C, it is ideal as an aperitif and as an accompaniment to the most delicate dishes.

CONTENTS 0.75 l.

ALCOHOL CONTENT 12,5 % vol.

AWARDS

- 91 points Decanter