



wineguy.co.nz

wines worth sharing

Pasqua '11 Minutes' Rosé 2017

Grape Varietals: 50% Corvina, 25% Trebbiano, 15% Syrah & 10% Carmenère

Growing Region: Verona, Italy

Chief Winemaker: Giovanni Nordera

Last summer, back in 2017 - I had the pleasure of spend some time in Verona and catch-up with Cecilia Pasqua and the team at their winery / head-office located just a short drive north of the city. After a busy morning of tasting and a visit to an exciting new vineyard project. It was time for lunch and some vibrant summer flavours, what better wine to refresh the taste buds and pair with a mix of seafood dishes - than this exciting and invitingly delicious rosé wine.

An inviting and refreshing rosé still wine, created to accompany spring and summer occasions and more. This new rosé interpretation by Famiglia Pasqua is a lively blend created from indigenous varietals like Corvina and Trebbiano di Lugana - along with Syrah and Carménère.

The name '11 Minutes' refers to the duration of the skin contact, and the pressing of these grapes, which were very softly pressed. During this specific length of time Giovanni and his team extracted the most noble characters from the grapes and obtained a soft rosé hue that characterises this wine. Once the delicate must was crafted, it was cooled and transferred to a stainless-steel tanks where it remained for about 11 hours, the necessary time for added flavour development. After this final transfer, the must was inoculated with a select yeast and then a gentle fermentation started. The tanks were kept at a specific temperature range between 13-16°C. Once fermentation was finished, the wine remained in contact with its lees for about 3-4 months. The wine was then filtered and bottled for enjoying over the spring-summer season.

This unique blend of grapes have been carefully chosen so that, when harvested at their ideal maturity, they express all the characteristics desired in a bright rosé. The Corvina varietal dominates and was chosen because it is one of the principal varietals in the region and for its floral aromas it gives the wine as well as adding balanced acidity. Trebbiano adds elegance and a length to the finish, the Syrah gives ripe fruit and subtle spice notes to the glass and finally, the Carménère gives structure, ensuring extended mouth feel.

In your glass you will be greeted by a pale coral salmon colour, with wild strawberries, raspberries and pink grapefruit notes on the nose. On the palate, the delicate touch of winemaking has resulted in a lively lifted wine with soft pink-watermelon and pink-grapefruit flavours all perfectly balanced by refreshing natural fruit acidity, resulting in an elegantly vibrant, clean dry finish.

Treat yourself - this wine is definitely worth sharing.

This 2017 Pasqua '11 Minutes' Rosé Trevenezie has 12.5% Alc./vol. Chill gently and serve in an aromatic wine glass at 8-10°C.

Cellaring Potential:

Drinking perfectly well this season; and will hold nicely for another 12-14 months.

Food Pairing Suggestions:

Perfect wine pairing with scallops, prawns, sushi & sashimi, salmon and pink-grapefruit salad, crayfish, stuffed crab & pavlova with strawberries - enjoy.

A vibrant, aperitif style Rosé wine, with delicious summer characters.

