



GRAPE-TO-GLASS

wines worth sharing

Pasqua Amarone della Valpolicella 'Labyrinth' DOCG 2013

Grape Varietals: 65% Corvina, 25% Rondinella, 5% Corvinone & 5% Negrara

Growing Region: Valpantena, Verona - Italy

Chief Winemaker: Giovanni Nordera

The traditions and mystery behind Amarone wine is one of legend and a wine that does need explanation before you first taste or open a new expression. This is not to brainwash - as when you open a 100 piece flat-pack piece of furniture, always helpful when you have and an easy to follow diagram.

This unique red wine expression - is not so much a celebration of the indigenous grape varieties used - but more a painter / winemaker seeing what can be achieved with a slower, more timely technique and the result is a texturally delight and ever so rewarding.

This wine is a 'limited edition' with only 7000 bottles crafted - with each bottle wrapped in a bespoke piece of artwork designed by Giorgia Fincato, a talented young local Veneto artist.

The vineyards for this wine are located on the gentle hillside slopes of Valpantena, in the north-east area of Valpolicella, a short distance from the winery. The parcels of ripe fruit were hand harvested in early October. After careful bunch selection, i.e. having fruit that is not too tight, close to each other for ideal air flow. The grapes are allowed to slowly dry, raisin on wooden racks, with the length of the drying process taking a minimum of 120 days.

As the grapes dehydrate and raisin, they increase in sugar extract by up to 30%. At the end of January the dried grapes are pressed and left to ferment for 25-30 days with continuous punching down to encourage extraction of colour and tannin. Then pressed-off and raked into stainless steel tanks where malolactic fermentation takes place. When ready, the wine is then transferred into French oak barrels where it was aged for 18-20 months. Then comes the tasting, blending and then bottling, where it rested in bottle for another 4 months before release.

In your glass you will be greeted by a deep rich red colour with a cinnamon hue. On the nose you are enticed by vibrant aromas of black berries, plums, dark cherries, mocha-coffee along with sweet hazelnuts with subtle notes of vanilla.

The palate is full and engaging with multiple layers of ripe dark fruit flavours, cacao-chocolate and savoury characters all seamlessly infused with subtle dried spice. This wine is nicely-balanced along with smooth tannins and a thoughtful amount of oak. The wine has a generous preserve character from the first sip through to its lengthy finish.

Treat yourself - this wine is definitely worth sharing.

This 2013 Pasqua Amarone della Valpolicella 'Labyrinth' DOCG has 15% Alc./vol. Decant for 20-30 minutes and serve in a generously shaped glass at 16-18°C.

Cellaring Potential:

With decanting, drinking well this season; plus will age for another 10-12 years.

Food Pairing Suggestions:

Perfect wine pairing with prime red meats, slow cooked beef cheeks, game pie w/ truffle mash, rich earthy vegetarian cuisine and aged, hard cheeses - enjoy.

A generously textured red wine, packed with tradition & character.

