



# GRAPE-TO-GLASS

wines worth sharing

## Pasqua Famiglia Valpolicella Ripasso Superiore 2018

**Grape Varietals:** 60% Corvina, 20% Rondinella,  
10% Corvinone & 10% Negrara

**Growing Region:** Valpantena, Verona - Italy

**Chief Winemaker:** Giovanni Nordera



This week 2 years ago I was with the Pasqua family at their winery in Veneto. At the time we were talking through the 2018 growing season and wines in barrel. So to be able to review this wine brings back great memories, as Cecilia Pasqua, Giovanni and I visited some of their new vineyard projects and sampled their vibrant and dynamic wines. The Pasqua brand has recently injected an incredible energy and attention to detail across the whole range along with packaging. Though the current generation of the family have not lost touch with tradition - but have a diligent focus on the present and future.

As the different parcels arrived at the winery during October, the bunches were destemmed and pressed with maceration on the skins for around 15 days. Then a controlled fermentation was initiated at a temperature of 25-26°C with remontages (pumping over) every 8 hours to extract colour and vibrant berry flavours. The wine was then placed in stainless steel tanks until February, then the wine was transferred and left on the dried pressed skins of the Amarone fruit. Where the wine goes through a second fermentation, enhancing the structure, aroma and flavours in the wine, according to the traditional 'Ripasso method'. The wine is then transferred into oak barriques of various sizes and toast levels, where it stayed for several months before being tasted, blended and made ready for bottling. Before release, the wine is aged in bottle for 2-3 months.

In the glass you will be greeted by a deep garnet red colour and shing hue. On the nose you will be engaged by assertive aromas of ripe morello cherries, blueberries, redcurrants, along with a hint of mocha coffee and subtle vanilla toast note. The medium weighted palate is inviting and full of appealing bright berry fruits supported by soft tannins and deft use of oak. Resulting in a wine this has instant drinkability, filling the plate with bright fruit forward flavours and with a smooth off-dry finish. *Treat yourself - this wine is worth sharing.*

This 2018 Pasqua Famiglia 'Valpolicella Ripasso Superiore' DOC has 13.5% Alc./vol. This wine has 8.5g/L of residual sugar. Mild decanting of 20-30 minutes, serve in a generously shaped red wine glass at 16°-17°C.

### **Cellaring Potential:**

Drinking well this season: plus, will age nicely for another 3 - 4 years.

### **Food Pairing Suggestions:**

Perfect wine pairing with pork or lamb kebabs, varied pizzas and pasta dishes, along with earthy vegetarian cuisine and aged, hard cheeses - *enjoy.*

***An appealing fruit forward Valpolicella-Ripasso, ready for any occasion.***

