



GRAPE-TO-GLASS

wines worth sharing

Pasqua '11 Minutes' Rosé 2022

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

Growing Region: Lake Garda, Verona - Italy

Chief Winemaker: Giovanni Nordera



As with all good rosé wines - this Pasqua '11-Minutes' Rosé brings a big smile to my tastebuds. I have known Cecilia Pasqua and her cousin Giovanni for many years, and have known this wine from concept, visiting the vineyards from which the grapes are sourced, through to it being an international success.

This dynamic rosé interpretation is crafted from a mix of indigenous and international 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 soft pressing of these grapes. During this focused length of time Giovanni extracted the elevated notes from the grapes and obtained a soft rosé tint that characterises this wine. It was then transferred to a stainless-steel tank where it remained for around 11 hours, for subtle flavour development. Once fermentation was finished, the wine remained in contact with its lees for about 3-4 months, before being filtered and estate bottled.

Corvina is one of the principal varietals in the region and was chosen for its floral aromas it gives the wine as well as adding balanced acidity. Trebbiano adds a touch of elegance, the Syrah gives ripe fruit and subtle spice notes and the Carménère gives structure and extended mouth feel.

This iconic Italian rosé style has an inviting aroma expressing wild strawberries, raspberries and pink grapefruit nuances. On the lively palate, the deft touches in the winery have resulted in a vibrant and upbeat statement, articulating chilled raspberries, ripe peach skin and fresh pink-grapefruit flavours, along with a generous splash of citrus notes, showcasing the wines natural fruit acidity, and resulting in a vivacious finish.

Treat yourself - this wine is definitely worth sharing.

This 2022 Pasqua '11 Minutes' Rosé has 12.5% Alc./vol. An off-dry style with residual sugar of 6.5g/L. Chill gently and serve in an aromatic, light wine glass at 8°- 9°C.

Cellaring Potential:

Drinking perfectly well this season; plus, will hold for another 9 - 12 months.

Food Pairing Suggestions:

Perfect wine pairing with fresh scallops, prawns, sushi & sashimi, mussels, salmon ceviche, tuna salad, fresh crayfish, stuffed crab and also with thick slices of chilled watermelon - enjoy.

A vivacious Italian style rosé, with a captivating personality.

