

PASQUA



11 MINUTES – Rosé Trevenezie

Indicazione Geografica Tipica

WINEMAKING

A fine blend created from the most noble native varietals like Corvina and Trebbiano of Lugana and varietals like Syrah and Carmenère.

In 11 minutes, the skin contact time from which it takes its name, the most noble qualities of the grapes and the slightly rosy shade that characterize this wine are extracted. Once the must is obtained, 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 are 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 to be on the market in January following the harvest.

TASTING NOTES

The Corvina varietal, which dominates in terms of percentage, was chosen for the floral aromas as well as the significant acidity it gives to the wine. Trebbiano brings elegance and a long finish; Syrah gives fine fruit and spice notes to the glass and finally, Carmenère creates structure, ensuring stability over time. This a fresh, enveloping rosé with an intense and complex bouquet, created to accompany spring or summer evenings and more.



Origin	Alcohol by volume
Lake Garda	12,5%
Grapes/Blend	PH
Corvina 50%	3,07
Trebbiano di Lugana 25%	
Syrah 15%	Total Acidity
Carmenère 10%	5,72 g/l
Harvesting period	Residual Sugar
Mid-September	5,60 g/l

Awards

2021

Concours Mondial de Bruxelles – **Gold Medal**

2020

USA Wine Ratings – **92 points Gold Medal**

Falstaff Rosé Trophy 2021 – **92 points**

2019

Falstaff Rosé Trophy 2020 – **91 points**

Luca Maroni 2021 – **91 points**

Decanter – **91 points**