



PASSIONESENTIMENTO BIANCO VENETO

INDICAZIONE GEOGRAFICA TIPICA
2021

VINIFICATION

The grapes are selected and picked in advance and left to dry for a brief period in crates in the drying loft, thus obtaining a greater concentration of aromas and sugars. After the pressing of the grapes, they are macerated on the skins for 12 hours to increase the complexity and structure of the wine. Vinification takes place in stainless steel tanks at a controlled temperature. Once fermentation is completed, part of the wine is aged in French oak barrels. The wine is then assembled and bottled.

TASTING NOTES

An elegant, rich and smooth wine produced with Garganega grape. On the nose it displays intense tropical and peach flavours. This wine is refreshing yet powerful; buttery yet refreshing with a lingering finish. This unusual wine will match with all sorts of foods from pungent cheese to buttery chicken and fish dishes

PASSIONE E SENTIMENTO Four bottles born out of the Pasqua family's passion for wine, its long-standing tradition and its strong link with its city of origin, Verona, with its history, culture and beauty. If wine "is the Poetry of the Earth to the Heavens", as Mario Soldati said, it is also a story, and this wine tells the love story that made Verona famous all over the world, that of the sweethearts Romeo and Juliet. A legend, a place, a myth that attracts thousands of tourists every day to visit one of the most romantic places and invites them to leave and exchange messages of love in the courtyard of "Juliet's house"- An original photograph of the Juliet's courtyard by photographer Giò Martorana, has become the only look for these wines, an unmistakable element of their identity.



Geographic Area
Veneto

Alcohol
13%



Grapes
100% Garganega

PH
3.22

Total acidity
5,75 g/l

Awards

2020
James Suckling - **91 points**

2019
Guida Luca Maroni 2021 - **90 punti**
Critics Challenge - **92 points Gold**

2018
IWC 2019 - **90 points**
Concours Mondial de Bruxelles 2019 - **Gold Medal**

Harvesting Period
Mid September

Residual sugar
7,82 g/l