



Famiglia Pasqua

dal 1925

Passione Sentimento

Veneto

Indicazione Geografica Tipica



The name

Passione e Sentimento (Passion and Feeling), celebrates the city of love par excellence, Verona, not in this case only because of its history and monuments, but also because of its wine.

Geographic Area

Veneto.

Soil

Volcanic and calcareous.

Grape Varieties

Garganega.

Vinification

Part of the Garganega grapes are harvested in advanced, left to dry into wooden trays in the Fruttaio and then pressed and vinified separately in steel tanks, without malolactic fermentation.

The wine obtained with appassimento technique, will gain structure, a good acidity and the typical raisin aroma of the appassimento wines.

The rest of the Garganega grapes are harvested, pressed, cooled and left to macerate for 12 hours at controlled temperature to enhance aromas complexity and structure. Malolactic fermentation is not carried out. Passione e Sentimento is then assembled, blending the 2 different wines.

Style

This is an alluring white wine. Intense aromas of citrus fruits, almond and peaches on the nose, followed by a palate which is refreshing and well balanced with a lingering finish.

Food Pairings

To be served at 8 -10°C with seasoned cheeses, aperitifs or with your preferred recipes.

Size 0,75 L

Alcohol 13% vol

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