



Romeo & Juliet

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

Vineyards located on the hillside areas of Valpantena, north east part of Valpolicella.

Soil

Calcareous, flaky debris, and prevalently pebbly soil.

Grape Varieties

Dried grapes of Merlot, Corvina, Croatina.

Vinification

The Merlot and Corvina grapes, selected and hand harvested with great care, are then left to dry for 1 month into wooden trays in the Fruttai. Here, thanks to the dry and well ventilated environment where the humidity level is carefully controlled, the grapes lose around 30% of their water content and gain high sugars concentration. The vinification process takes place in separate steel tanks at controlled temperature of 25-28°C for 20 days. Maturation in large cherry barrels (at second use) for 3 months. Afterwards the grapes are blended and malolactic fermentation follows to harmonize and soften the wine.

Style

Deep ruby red in colour. The nose has intense aromas of red berries with hints of spices. The palate is balanced with velvety tannins, and it has a soft and round finish.

Food Pairings

Great with red meat and game or with aged cheese.

Size 0,75 L

Alcohol 14% vol

Daily Mail— Matthew Jukes—May 2015

With an amazing twang of acidity underpinning a stunning red cherry core, this Valpolicella-style wine made by the famous Pasqua family could easily cost an awful lot more. Rich, lusty and complex, it's a superstar red with a regal air.-

The Times – Jane MacQuitty – 18th July 2015

This dreamy red, made from partially dried grapes, has both concentration and complexity. Its bold, brooding, beefy, richly spiced fruit is just what's wanted with beef carpaccio.

