



**AMARONE FAMIGLIA PASQUA.
2013 VINTAGE UNVEILED AT ANTEPRIMA AMARONE.**

Verona, 28 January 2017 – From 28 to 30 January at the Palazzo della Gran Guardia in Verona the traditional appointment with “Anteprima Amarone” returns. It is chief event for the Veronese denomination and counts Pasqua Vigneti e Cantine among its key exhibitors.

For the occasion of the 14th anniversary of the event, Pasqua will officially present to the press, those working in the sector and connoisseurs, the 2013 vintage, not yet commercially available, of the Amarone Famiglia Pasqua and Cecilia Beretta Riserva Terre di Cariano as well as Villa Borghetti which has been commercially available for a short time. The new editions further exalt the characteristics of these wines that allow **Pasqua Vigneti e Cantine** to offer various possible expressions of the Rosso Veneto per excellence.

In 2013 the weather was unusual but favourable for the grapes, with a slower maturation. The winter before the 2013 vintage was characterised by both temperatures and precipitation slightly above average. In the spring, there were numerous periods of rain and the temperatures were below average. Fair weather marked the summer that followed. The end of August and September had significant day-night temperature differences, favouring an optimal accumulation of phenolic substances. The harvest began exactly at the historically average time with favourable weather conditions.

The characteristics of this year have contributed to giving a strong personality to our wines.

The **Amarone della Valpolicella DOCG Famiglia Pasqua** has won awards many times by Italian and foreign critics. In particular, the Riserva 2006 was awarded **Best Italian Red Wine and Best Amarone** at the latest **International Wine Challenge**. Wine enthusiast also assigned 90/100 points to the 2012 vintage while the 2011 vintage received a prestigious 90/100 from Wine Spectator. This Amarone is a great wine that expresses and celebrates the Amarone tradition; a wine that contains the ninety years of history and excellence of Pasqua, appreciated the public for its majesty and complexity. It has an intense red colour, with a full bouquet with fresh and decisive tones of red fruits, spiced tones that recall chocolate and roasting and sweet notes of vanilla.

From the *Valpolicella Classico* zone comes **Amarone DOCG Cecilia Beretta Terre di Cariano Classico Riserva**, produced with grapes from the vineyard of the same name. This award-winning Amarone, of great complexity and intensity, with a particularly developed aromatic bouquet with hints of red fruit preserves, warm toasted chocolate notes and an enveloping minerality.

The **Amarone Classico DOCG Villa Borghetti** is a wine that is direct, elegant, easy to drink and pair and that encompasses the taste and perfume of *Valpolicella Classico*. An Amarone that is distinguished by a deep bouquet, rich in fragrant, crisp aromas, characterized by the inevitable red fruit, with decisive tannins and prized olfactive duration.

President **Umberto Pasqua** commented, “Today we are presenting a sampling of quality. We offer various labels, each with its own personality and born of our deep knowledge of the tradition and techniques of *appassimento*, from our attention to quality and from our awareness of the needs of our customers located in different countries the world over.”

CEO **Riccardo Pasqua** added, “The 2013 vintage was notable for balanced day-night temperature ranges, temperature that were not too high, few periods with low precipitation, that favoured a distributed and gradual maturation. The slow maturation allowed a greater accumulation of phenolic substances, creating ideal conditions for the making of great red wines, which we believe will be very much appreciated both in Italy and abroad.”

“In fact, we confirm,” continued Riccardo Pasqua, “data recently released by Wine Monitor indicates an increase of 3% in exports of Amarone in 2016 compared to 2015. In reality our data shows an even greater increase, especially if we look at exports to North America and Asia.”

Anteprima Amarone is the event with the most famous Veronese wine in the world as its protagonist. It is organized and promoted annually by the Consorzio per la Tutela dei Vini Valpolicella. This year, there will be 78 producers presenting the 2013 Vintage of the great Veronese red wine with a total of 150 labels available for tasting.

For more information:

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Pasqua Vigneti e Cantine is a historic company producing quality Veneto and Italian wines. Through almost 100 years of history, the company has established itself on the international scene with its products, particularly red wines, which are synonymous with great winemaking tradition. Tradition, innovation, quality, research and passion are values passed on generation to generation in the Pasqua family and today are represented by the native wines from the Veneto region and the great Italian classics with DOC, DOCG and IGT denominations distributed in every continent. In 2017 Wine Enthusiast awarded 92/100 points to the Amarone della Valpolicella Doc Riserva 2006 and 90/100 points to the Amarone della Valpolicella DOCG 2012 Famiglia Pasqua. The Amarone della Valpolicella DOCG Famiglia Pasqua 2011 received the prestigious 90/100 points recognition from Wine Spectator (issue Feb 28,2017). At the International Wine Challenge 2016, the Amarone della Valpolicella Famiglia Pasqua 2006 was awarded the gold medal as Best Amarone and Best Italian Red Wine. Decanter awarded the 2016 bronze medal to the Amarone Cecilia Beretta 2010. The Amarone Famiglia Pasqua 2003 received the prestigious 92/100 points recognition from Wine Spectator. Wine Enthusiast awarded 93/100 points to the Amarone Famiglia Pasqua 2011 and 90/100 points to the Amarone Cecilia Beretta 2008.