



PASSIONESENTIMENTO VENETO BIANCO

INDICAZIONE GEOGRAFICA TIPICA
2019

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

PassioneSentimento Bianco has been created based on the idea of using Garganega alone to obtain an elegant white, with good structure, which evolves successfully over time. A white wine that, on the nose, reveals intense and decisive aromas, citrus notes and overtones of apricot and peach. On the palate, it is rounded and pleasant, well balanced with an enduring finish.

PASSIONE E SENTIMENTO Three 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
3.10

Total acidity
5,66 g/l

Harvesting Period
Mid September

Residual sugar
9.5 g/l



Awards

2019
Guida Luca Maroni 2021 - 90 punti