




















PASQUA

11 Minutes Rosé 2022

\$23.50

* Suggested retail price

 Sustainable

	Product code	15003298
	Licensee price	\$20.44
	Format	6x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Table Wine
	Country	Italy
	Regulated designation	Indicazione geografica tipica (IGT)
	Region	Veneto
	Varietal(s)	Corvina 50 %
	Varietal(s)	Trebbiano 25 %
	Varietal(s)	Syrah 15 %
	Varietal(s)	Carmenère 10 %
	Alcohol percentage	12.5%
	Colour	Rosé
	Sugar content	6.5
	Closure type	Glass Stopper
	Aging vessel type	stainless steel, on lees
	Length of aging	3-4 months
	Total acidity	5.6 g/l
	PH	3.18

ABOUT THIS WINERY

Pasqua Wines is a historic Veronese winery, owned by the Pasqua family. Founded in 1925, the winery is recognized worldwide as a producer and ambassador of prestigious Veneto wines. Their wines are an ensemble of time, composed of yesterday, today and tomorrow. Each bottle holds history and knowledge passed down from generation to generation, combined with a glance towards the future, conveyed in their commitment to produce wines intended to with

TASTING NOTES

The Corvina varietal, which dominates in terms of percentage, was chosen for the floral aromas as well as the significant acidity it gives to the wine. Trebbiano brings elegance and a long finish; Syrah gives fine fruit and spice notes to the glass and finally, Carmenère creates structure, ensuring stability over time. This a fresh, enveloping rosé with an intense and complex bouquet, created to accompany spring or summer evenings and more.

PRODUCT NOTES

Vinous – 91 points
 James Suckling – 90 points



MARK ANTHONY

PRODUCTION NOTES

A fine blend created from the most noble native varietals like Corvina and Trebbiano of Lugana. In 11 minutes, the skin contact time from which it takes its name, the most noble qualities of the grapes and the slightly rosy shade that characterize this wine are extracted. Once the must is obtained, it is cooled and transferred to a steel tank where it remains for about 11 hours, the necessary time for the more solid parts to decant. Once alcoholic fermentation is concluded, the wine remains in ...

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