



## ANTICO PASQUALE

### Production Area

Valle d'Agno, Veneto

### Grape Varieties

100% Durella

### Soil

Volcanic soil, rich in basaltic tuff – about 300 m above sea level

### Winemaking

The grapes are carefully selected, choosing only the loosest bunches suitable for drying, which takes place in a naturally-aired environment until Easter time. The grapes are crushed and left to ferment on the skins for about 5 months. The wine ages in small barrels for 5 years.

### Tasting Notes

The bright bronze colour is an indication of the great complexity and richness of Antico Pasquale. The nose is very complex, with notes of pepper, tobacco, tea and fresh citrus fruits. During tasting, this wine expands in the mouth to completely envelop the taste buds, then gives way to balance and freshness, which accompany the almost endless aftertaste.