

# Munskan Jouluillallisen viinit 13.12.2013 , Punainen Pirtti, Juhlan paikka

## Our history

The story of **Pasqua Vigneti e Cantine** starts in Verona, in 1925 when the Pasqua brothers establish a **production activity of Veneto wines**.

The company quickly grows within the **Italian wine sector**; during the 1940s it starts investing in vineyards and, shortly after, deploys a technologically advanced **bottling plant**.

The second generation – brothers Carlo, Giorgio and Umberto, still at the helm of the company today – brings about new ventures and the opening of foreign markets. **Pasqua** starts to export **Italian** wines and wine culture to Europe and to the world.

In the 1980s **Cecilia Beretta** is established: an agricultural estate and viticultural research centre now co-operating with the most important Italian universities on projects related to **vines, grape varieties** and **grafting techniques**.

At the start of the 21st century, a brand-new winery is built at the heart of the family-owned vineyards: a resource fully oriented to the advancement and perfecting of cultivation and fining techniques.

The winery stands out as a testimony to the deep bond connecting the company and the family with the Veneto territory.

vineyards between south-eastern shore of Lake Garda and the hillside village of Calmasino.

### Soil

Calcareous and pebbly soil, of glacier origin.

### Grapes

Corvina 60%, Rondinella 20% , Molinara 20%.

### Winemaking

The best grapes are pressed and macerated on the skins. Fermentation is set off at submerged cap and lasts 8-10 days at controlled temperature of 22-24° C to enhance the fruity perfumes. Malolactic fermentation follows. The wine is then stocked in steel vats for 5-6 months before being assembled and bottled.

### Style

A clean, crisp, light ruby red wine, with delightful, fruity aromas, hinting of wild cherries and currants. Fresh, youthful acidity on the palate.

### Food Pairings

Pairs well with first course dishes, fish soups or stews and white meat entrées. To be served at 14-16°C.



## Quintus Amarone della Valpolicella DOCG

[Lähetä ystävälle](#)

Saatavuus: Varastossa.

17,80 €

Kpl:

**Ostoskoriin**

Cantina Valpantena Verona  
Punainen kuiva DOCG  
Alkoholi: 14,5 %

Kaksoisnapsauta yllä olevaa kuvaa  
nähdäksesi sen suurempana



Amarone

<b>Rypälelajike</b>	Corvina, Rondinella, Molinara
<b>Vuosikerta</b>	2009
<b>Tilavuus</b>	0,75 l
<b>Viinialue</b>	VENETO
<b>Tuottaja</b>	Cantina Valpantena Verona

### The Winery

The Winery Cantina Valpantena Verona, established by several Verona wine growers as a cooperative, has been in business since 1958 and now has approximately 300 members farms that cultivate a total of approximately 600 hectares of vineyards, all included in the controlled origin brand areas in the Verona hillsides territory.

These members were joined, in July 2003 after merger with the Oleificio delle Colline Veronesi", by another 150 farmer producing olive oil. This gave live to a new oil and wine business in Valpantena.

Products have achieved excellent levels of quality thanks to commitment and care lavished over the entire production cycle, where tradition and technological innovation blend together.

The Valpantena Winery is able to fully exploit all the excellent qualities of the grapes and olives delivered by its members.

Awards achieved in the most important national and international competitions are well-merited recognition of this effort at improving standards of production and quality.





## Zenato Amarone della Valpolicella Classico 2009

37,70 €

0,75l / 50,13 €/l

ROTEVA & VOIMAKAS

**Erittäin täyteläinen**, erittäin tanniininen, viikunahilloinen, luumuinen, tummakirsikkainen, mausteinen, kaakaoinen, rodukas, lämmin, pitkä



Ä TUOTETTA ON?

itse myymälä

Lisää muistilistaan

PUNAVIINIT

Italia, Veneto

✶ Corvina, Rondinella, Croatina, Oseleta. 2009  
Zenato, DOC Amarone della Valpolicella Classico

**Tuotenumero:** 458517  
**Alkoholi:** 16,50 %  
**Uutos:** 43 g/l  
**Hapot:** 5,7 g/l  
**Sokeri:** 8 g/l  
**Energiaa:** 110 kcal / 100 ml (450 kJ / 100 ml)

### Zenato Amarone della Valpolicella Classico 2008

458517, Alkon tuotesivu

**Punaviini / DOC Amarone della Valpolicella Classico / Veneto, Italia**

Rondinella, Oseleta, Croatina, Corvina

37,70 € (0,75 l)

**Arvio:** Intensiivinen, hieman kehittynyt tuoksu. Siinä on kuivattuja hedelmiä, kuten viikunaa ja taatelia. Tätä hedelmäisyyttä sävyttävät makeiden mausteiden ja kahvin vivahteet. Erittäin runsas, mutta tyylikäs maku täyttää kypsällä hedelmäisyydellä suun. Maku on lähes makea. Tuoksun runsaiden aromien lisäksi maussa on paahteisuutta, hentoa savua ja yrttisyyttä. Paksua suutuntumaa ryhdittävät runsaat, mutta pehmeät tanniinit ja kypsän marjainen hapokkuus. Kokonaisuus jättää hillottua karhunvatukkaa aromeiltaan muistuttavan, pitkän jälkivaikutelman.

**Ruokasuositus:** Kovat ja suolaiset juustot. Esimerkiksi Pecorino, Manchego ja Gouda. [Katso Antti Vahteran täsmäresepti.](#)

KOMMENTOI

Suosittele

7



TYYLIKÄS HUIPPUVIINI

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LAATU VASTAA HINTAA



VALMIS, MUTTA KEHITTYY



## AMARONE DELLA VALPOLICELLA CLASSICO DOC 2009

VINTAGES: 2009 | 2008 | 2007 [TECH SHEET](#)

### Wine Description

Zenato Amarone is a blend of Corvina and Rondinella, with a touch of Croatina and Oseleta. Corvina is prized not only for its intense marasca cherry flavor, but also its ability to withstand the drying process. Used in small quantities Rondinella also fares well in drying, and contributes dark color and an alluring floral note. Oseleta provides tannic structure and minerality; while Croatina is introduced to add youthful fruitiness. All this attention to detail pays off in a wine that is immediately approachable yet unmistakably ageworthy.

### Tasting Notes

Ruby red in color, intoxicating aromas of dried black cherries, cassis, truffles, and chocolate fudge leap out of the glass. The resulting wine is silky, luscious, and complex, with a lingering finish.

### Food Pairing

Pair this wine with osso bucco, Bordelaise sauces, wild boar ravioli, or grilled cowboy ribeyes.

#### VINEYARD & PRODUCTION INFO

#### WINEMAKING & AGING

#### ANALYTICAL DATA

Production area/appellation:	Amarone della Valpolicella DOCG
Vineyard size:	75 acres
Soil composition:	Calcareous Silty-Loam
Training method:	Guyot
Elevation:	825-990 feet
Vines/acre:	2,000
Yield/acre:	4.0 tons
Exposure:	Southeastern
Year vineyard planted:	1994
Harvest time:	October
First vintage of this wine:	1967
Bottles produced of this wine:	80,000

## WINERY OVERVIEW

The Zenato winery possesses a strong link to the richness of its local history and culture, and continues to develop this connection today. The estate is based in a territory that surrounds Lake Garda, with an extraordinary microclimate that allows for an optimal growing season. Cherishing a 'frank and simple' approach to life, Zenato is committed to producing affordable wine of exceptional quality. With a passion for the land and a dedication to vigorous research, innovation and quality improvement, Sergio Zenato strived to eclipse past results. He crafted wines that are known for their quality and consistency.

Founded in 1960 by Sergio and Carla Zenato, the Zenato winery was originally based on the production of quality wines from an indigenous varietal, Trebbiano di Lugana. Over time, the winery has been passed to Sergio and Carla's children, who have maintained and expanded upon this vision. Their daughter Nadia currently handles the marketing and promotional activity for the company, while their son Alberto oversees all aspects of production, from the growing of the vines to the completion of the bottling process. Zenato has also explored another important area of Italian wine production — Valpolicella. It is here that they have dedicated endless efforts to the improvement and success of Amarone production, a wine of noble attributes and prestige. Zenato has entered into international markets and received the highest accolades from the wine industry's leading experts, praise that reflects the way in which the company operates on a daily basis. Today, Zenato continues to look to the future and invest in development projects based in the areas of Valpolicella and Lugana.



## Domini Veneti Recioto della Valpolicella 2011

19,67 €

0,50l / 39,14 €/l

**Täyteläinen**, keskitanniininen, makea, tumman luumuinen, karpalohilloinen, kevyen mausteinen, hennon lääkeyrttinen, aromikas



### LISSÄ TUOTETTA ON?

Valitse myymälä

Lisää muistilistaan

### PUNAVIIINIT

Italia, Veneto

🍷 Corvina, Corvinone, Rondinella. 2011

Cantina Valpolicella Negrar, DOCG Recioto della Valpolicella Classico

### Valmistus:

Recioto-viinin valmistuksessa rypäleitä kuivataan ennen käymistä, jotta viinin maku ja uutos tiivistyy. Osa viinistä kypsyy tammitynnyreissä.

### Tuottaja:

Cantina Valpolicella Negrar sai alkunsa vuonna 1933, ja silloin osakkaita oli viisi. Nykyään osakkaita on 220 ja tarhahehtaareja on 680.

Tuotenumero:	439346
Alkoholi:	12,50 %
Uutos:	185 g/l
Hapot:	5,2 g/l
Sokeri:	150 g/l
Energiaa:	150 kcal / 100 ml (600 kJ / 100 ml)

## Domini Veneti Recioto della Valpolicella 2010

439346, Alkon tuotesivu

### Punaviini / DOCG Recioto della Valpolicella Classico / Veneto, Italia




Corvina (70 %), Rondinella (15 %), Corvinone (15 %)

19,67 € (0,5 l)

**Arvio:** Makea, avoin tuoksu. Siinä on rusinaisia, makean mausteisia ja hillomaisen kirsikkaisia piirteitä. Makea ja intensiivisen aromikas maku allekirjoittaa tuoksun aromimaailman. Viinistä voi aistia lisäksi nahkaisuutta, luumua, paahteisuutta ja kuivattujen hedelmien aromeja. Makeaa suutuntumaa ryhdittää kirsikkainen hapokkuus ja hieman suuta kuivattavat tanniinit. Kokonaisuus jättää hieman yrttisen jälkivaikutelman.

**Ruokasuositus:** Kovat, suolaiset juustot. Myös suklaiset jälkiruoat.

Katso Antti Vahteran täsmäresepti.

 KOMMENTOI  Suosittele  0

★★★★  
HARMONINEN, LAADULTAAN  
ERINOMAINEN

-1  
KALLIS

  
VALMIS JUOTAVAKSI

