

PLAI  
PARTY LIKE  
AN ITALIAN

PASQUA





# PASQUA



## PARTY LIKE AN ITALIAN FRIZZANTI SERIES

A range of light, fresh, semi-sparkling wines, vinified to highlight their fruitiness and fragrance. They are perfect for aperitifs, brunch or informal family celebrations.



# CUVÉE N 5

Cuvee n° 5 comes from the wise selection of our winemaker, Carlo Olivari, of 5 stainless steel vats, each one of them containing a different cepage. These 5 Vats are located in 'La Ferrari' cellar, in San Felice winery, Verona.

The 5 varietals are from the eastern Veneto, the Veronese area and the southern Garda Lake area, between the provinces of Verona and Brescia.

The Cuvee#5 is made of **Sauvignon, Pinot Bianco, Chardonnay, Turbiana and Garganega.**

While the Sauvignon represents the 40% of the blend, the weights of the remaining 60% is secret.

## VINIFICATION

The five varietals are vinified separately. After light maceration on the skins for 8-10 hours and partial cleansing, the must is fermented at a temperature of 16-17°C. The sparkling complexity is attained during second fermentation set off by adding selected yeasts at 16-17°C to enhance the bouquet. After filtration, the wine is bottled.

## STYLE

A lightly sparkling white wine, crisp, fresh and lively with charming fruity fragrances and delicate floral notes.

ALC 11 Alc. Vol.





# SWEET WHITE

The blend, is a unique marriage of **Sauvignon, Pinot Nero and Pinot Bianco**, with undisclosed weights. The origin of the grapes is the upper east Veneto Region. The winemaker, Carlo Olivari, vinifies and assembles the above varietals in the San Felice cellars in Verona.

## VINIFICATION

The three varietals are vinified separately. After light maceration on the skins for 8-10 hours and partial cleansing, the must is fermented at a temperature of 16-17°C. The sparkling complexity is obtained during second fermentation set off by adding selected yeasts at 16-17°C to enhance the bouquet. After filtration, the wine is bottled.

## STYLE

A demi-sec sparkling white wine, crisp, fresh and lively with charming fragrances of apricots, golden delicious apples and pears.

ALC11 Alc. Vol.



# SWEET ROSÉ FRIZZANTE

## GRAPE VARIETIES

Pinot bianco, Pinot nero, Chardonnay

## SOIL

Clayey and made up of sandy debris

## VINIFICATION

This wine shows a beautiful pale salmon colored hue and a creamy texture. On the nose, it offers charming fruity fragrances of strawberries and red berries. The acidity is well balanced with the wine's natural sweetness. To be served chilled at 6-8°C.

## STYLE

A lightly sparkling rosé wine, crisp, fresh and lively with charming fruity fragrances of banana and cherries.

## ALC

11 Alc. Vol.





# ROSÉ FRIZZANTE

## GRAPE VARIETIES

Pinot bianco, Pinot nero, Chardonnay

## SOIL

Clayey and made up of sandy debris

## VINIFICATION

The three varieties are assembled and macerated on the skins for 4-5 hours at a temperature of 10°C. After a partial cleaning, the must is fermented by adding selected yeasts at a controlled temperature of 16-18°C. Then, the wine is cleaned and stocked in stainless steel tanks. The sparkling complexity is obtained during second fermentation set off by adding selected yeasts to enhance the bouquet.

## STYLE

A lightly sparkling rosé wine, crisp, fresh and lively with charming fruity fragrances of banana and cherries.

## ALC

11 Alc. Vol.





# PROSECCO DOC

## GEOGRAPHIC AREA

Hills of Valdobbiadene, in the province of Treviso.

## SOIL

Clay and Limestone

## VINIFICATION

The Prosecco grapes undergoes fermentation after light maceration on the skins at a controlled temperature. Then the product is cleaned and stocked in stainless steel tanks. Second fermentation to obtain the sparkling complexity is carried out in pressure tanks by adding selected yeasts.

## STYLE

Brilliant pale straw colour. Versatile, light and crispy with delicate citrus fruits notes. A fragrant scent of lemon zest gives a nice acidity on the palate..

ALC 11 Alc. Vol.





# MOSCATO D'ASTI DOC

## GEOGRAPHIC AREA

The hills around Santo Stefano Belbo in the heart of the production zone

## GRAPES

100% White Moscato

## SOILS

Situated in the best hilly exposures on high inclination, marly soils characteristically known as "white soils" ideal for the moscato vine

## STYLE

Color: Straw yellow Aroma: Fragrant, typical of the Moscato grape Taste: Delicately sweet, aromatic and characteristic

## ALCOHOLIC CONTENT

5,5% vol.







LIKE AN IT

CUVÉE  
N°5  
VINO FRIZZANTE

PASQUA  
A FAMILY PASSION

SWEET  
WHITE  
FRIZZANTE  
PASQUA

SWEET  
ROSE  
FRIZZANTE  
PASQUA

PASQUA