

**From:** Debbie debbie@santiamwine.com  
**Subject:** Pasqua Winemaker Tasting and food pairing  
**Date:** June 28, 2017 at 8:35 AM  
**To:** bwelsh@mind-over-media.com



**Please welcome special guest Alessandro Pasqua**

**Thursday, June 29th from 5-8 PM**

**This a a very special tasting and we are excited to have Alessandro in the house.**

**Where : Santiam Wine & Bistro**

**Time: 5-8 PM (Not time pacific)**

**Date: Thursday, June 28th**

**Cost: Full pour: \$26 Half pour: \$15 All wines on this list!**

These wines will be available by the glass or to purchase by the bottle for here or to go!

Small Plates:

Special: Wild Mushroom Ravioli, Duck Roulade, and more!

#### **About Pasqua**

Pasqua was founded in Verona in 1925 by the Pasqua brothers; it is now lead by third generation of the family, one of whom is Alessandro Pasqua. Alessandro is based out of New York City. They are an innovative, forward-thinking family winery that blends tradition and modern innovation seamlessly.

#### **NV Pasqua Prosecco Treviso \$11**

Sparkling wine produced with the "Glera" grape variety, native to the Treviso area. In this countryside there are the best soils and climate conditions that grant a wine unique in characteristics. Pleasantly light and fresh, Prosecco is more and more the wine that symbolizes the aperitif, and not just in Italy. Its simple, yet refined style makes it suitable for any occasion and identifies it with the unmistakable Made in Italy lifestyle.

#### **2015 Romeo and Juliette "PassioneSentimento" Veneto Bianco: \$14**

Passione e Sentimento (Passion and Feeling), celebrates the city of love par excellence, Verona, not in this case only because of its history and monuments, but also because of its wine. To make this truly unique white wine, select Garganega grapes are aged in the Fruttaio resulting in the concentration of the sugars and floral aromas. Following the crush, maceration on the skin takes place for over 12 hours, bringing an increased complexity and structure to the wine. Vinification takes place with selected yeasts, and a portion of the wine is then aged in French oak barrels for a few months. The result is an elegant and unique white wine round and rich in texture with a lasting finish. Stone and tropical fruits flavors are evident on the nose, and a round, supple, fruit forward on the palate.

#### **2014 Romeo and Juliette "PassioneSentimento" Veneto Rosso: \$14**

The marriage of tradition and modern winemaking is most evident in PassioneSentimento Rosso. Corvina, Croatina and Merlot are handpicked, and a portion of the Corvina and Merlot are then set in small crates in the "Fruttaio" till the grapes lose 30% of their water content. The resulting extract exhibits a higher concentration of sugars, richer fruit characteristics, stronger natural aromas, and elements of the terroir. This is then blended

sugars, richer fruit characteristics, stronger natural aromas, and elements of the terroir. This is then blended with the juice from the non-dried grapes and vinified in stainless steel tanks. Following the fermentation process, the wine is then transferred to age in oak tonneaux for around 3 months and then aged in the bottle. The finished wine is a vibrant ruby red, with hints of cherry, plum and spice characteristics, round and rich with velvety tannins and a powerful structure.

**2014 Cecilia Beretta Valpolicella Superiore Ripasso: \$20**

Cecilia Beretta is the jewel of Pasqua Family and the prime objective of the Cecilia Beretta estate is to recapture the force and personality of the traditional of the Valpolicella area. The wine, made from Corvina, Rondinella, Corvinone, and Negraga grapes, is left on the skins of Amarone where it ferments again, enhancing the structure and aromas. Ruby-red, with intense fragrances of wild cherries and underbush and hints of toasting. A rich, full-bodied wine, round and smooth on the palate.

**2011 Cecilia Beretta Amarone della Valpolicella DOCG Classico Riserva "Terre Cariano": \$46**

From the single vineyard of Terre di Cariano at the heart of the Valpolicella Classico, this Amarone is obtained only from the best bunches of the Valpolicella grapes (Corvina, Rondinella, Corvinone, Croatina, Oseleta), carefully harvested by hand at the end of September and placed in the fruttai, where they are left to raisin in wooden crates for 3 months before fermentation and ageing in oak. An elegant, noble wine, to be enjoyed alone or as an accompaniment to an important meal with grilled red meat, venison, game and mature cheeses. Try it also with dark chocolate.

**2011 Famiglia Pasqua Amarone della Valpolicella DOCG: \$40**

This is our Amarone par excellence: a wine of great class, appreciated by enthusiasts for its majestic style and complexity. A deep red in colour, it has an expansive bouquet, with fresh, positive scents of fruits, such as blackberries and cherries. On the palate it displays spicy tones that remind one of chocolate and freshly-roasted coffee, as well as sweetish vanilla-like notes from its long maturation in wood. It is warm and well-balanced, with gentle tannins and a long finish. Made from Corvina, Rondinella, and Corvinone that have been left to dry before fermentation and ageing in small oak barrels. 93 points Wine Enthusiast

Cheers!

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