

PASQUA



Thursday, February 26, 2026

PASQUA

TREVISO ITALY

PARTY LIKE AN ITALIAN SERIES



AREA OF ORIGIN = Vineyards of the hills of Valdobbiadene in the province of Treviso.

SOIL = Limestone and clay.

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.

COLOUR = Straw yellow.

BOUQUET = Delicate floral notes.

FLAVOUR = Hints of apple and the grape variety's typical bitter finish.

RECOMMENDED WITH = This wine can stand alone as a delightful aperitif or be paired with all the starters or with fish dishes.

SERVING TEMPERATURE = 6 – 8 degrees C.

GRAPE:
100% GLERA

[91 Points Prosecco Buyer's Guide](#)

N/V Party Like An Italian Prosecco DOC 11.0% Alc

PASQUA

PIEDMONT VERONA ITALY

PAINTBRUSH SERIES



AREA OF ORIGIN = Hills around Santo Stefano Belbo.

WINEMAKING = Semi-Sparkling white wine produced with the white Moscato grape variety, native to the Piedmont area. A lively white semi-sparkling wine that is suitable for all occasions.

COLOUR = Straw yellow.

BOUQUET = The aroma is fragrant, typical of the Moscato grape.

FLAVOUR = The palate is delicately sweet, aromatic and characteristic.

RECOMMENDED WITH = An ideal accompaniment for all desserts in particular dried biscuits, nougat and fruit salads.

SERVING TEMPERATURE = 8 – 10 degrees C.

GRAPE:

100% WHITE MOSCATO

2023 Paintbrush Moscato D'Asti DOCG 5.5% Alc

PASQUA

VENETO ITALY

CAPITOLO SERIES



AREA OF ORIGIN = Region of Veneto.

SOIL = Limestone and clay.

WINEMAKING = The grapes are vinified in white. The must undergoes a light cleaning by static settling. Beginning of fermentation is carried out by inoculation of selected yeasts at controlled temperature of 16 – 18 Degrees. Then the product is cleaned, stocked in stainless steel tanks and aged in bottle.

COLOUR = Straw yellow.

BOUQUET = On the nose, it offers floral sensation that recall the aroma of acacia blossom, with hints of pears.

FLAVOUR = Its flavour is intense and very well balanced, with fruity notes of apples and pears.

RECOMMENDED WITH = To be served chilled, with starters, delicate first course dishes, grilled or baked fish.

SERVING TEMPERATURE = 8 – 10 degrees C.

GRAPE:

100% PINOT GRIGIO

2024

Capitolo Pinot Grigio Delle Venezie

DOC

Screw Cap

12.0% Alc

PASQUA

VENETO FRIULI ITALY

CAPITOLO SERIES



AREA OF ORIGIN = This intense red wine is the result of strict grape selection in the finest vineyards of the Veneto and of Friuli. The soil is deep alluvial on well exposed hills.

WINEMAKING = Red vinification with maceration of the skins, frequent pressings and thermally controlled fermentation. Malolactic fermentation and stocking in stainless steel tanks.

COLOUR = Intense red.

BOUQUET = It displays inviting scents of blackcurrants with hints of plums and herbaceous notes.

FLAVOUR = On the palate it has particularly rounded fruit, underpinned by velvety tannins and with great length and persistence.

RECOMMENDED WITH = It is suitable for savory pasta dishes, red meat and fresh cheese.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:
100% MERLOT

2023

Capitolo Merlot Tre Venezie

IGT

Screw Cap

12.0% Alc

PASQUA

VERONA VALPOLICELLA ITALY

ESTATE



AREA OF ORIGIN = Vineyards located in the Valpolicella hills in the north of Verona. The soil is alluvial and calcareous with clay.

WINEMAKING = Traditional pressing, with maceration on the skins with the adding of selected yeasts. Fermentation, which lasts about 12 days, takes place at controlled temperature of 22 – 23 Degrees C with frequent “remontages” to extract more tannins. Then, the product is settled and racked. After malolactic fermentation, the wine is stocked in stainless steel tanks.

COLOUR = Medium bodied red.

BOUQUET = Pronounced bouquet of raspberries and other red fruits.

FLAVOUR = On the palate it is tangy and well balanced, with brisk acidity and a long finish.

RECOMMENDED WITH = Ideal with tasty pasta dishes, roast meats, game and cheeses.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:

70% CORVINA VERONESE

15% RONDINELLA

15% CORVINONE

2022 Valpolicella DOC 12.0% Alc

PASQUA

VERONA ITALY

CECILIA BERETTA SERIES



VINEYARDS = The vineyards are located in the area of Brognoligo, a small sub – area within the Soave Classico Region. The vines are cultivated with guyot and pergola, respectively 20 and 30 years old at approximately 250 mt above sea level.

SOIL = Alluvial soil, eruptive – basaltic.

WINEMAKING = The grapes are partially dried on the vines before the harvest, this operation takes place 2 – 3 weeks before hand picking and concentrates the sugars within the grapes. Fermentation takes place in stainless steel tanks at temperature controlled between 15 – 17 Degrees C for 15 days. Before the end of the alcoholic fermentation a part of the must is transferred in barrique of second use in order to finish the fermentation and the Malolactic fermentation is also allowed (it is instead avoided for the remaining fermented must that stays in steel tanks by lowering the temperature). The 2 wines are then assembled and transferred in steel tanks where they remain in contact with their lees for approximately 2 months.

COLOUR = Straw yellow with a tinge of green.

BOUQUET = Perfumes of chamomile, tropical fruits and hints of toasting.

FLAVOUR = Balanced on the palate, with an almond aftertaste which is characteristic of the Garganega variety. Great structure with crisp and bright acidity, which ensure ageing potential and evolution.

RECOMMENDED WITH = This Soave pairs well with antipasti, delicate dishes such as tagliolini with shrimp or seafood risotto, as well as fish entrees such as seabass and crab.

SERVING TEMPERATURE = 10 – 12 degrees C.

GRAPE:
100% GARGANEGA

2023 Cecilia Beretta Soave Classico Brognoligo DOC 13.5% Alc

PASQUA

VERONA ITALY

ESTATE



ROSE VINIFICATION = The name 11 MINUTES refers to the duration of the skin contact, the pressing of the grapes: the full load of grapes is very softly pressed. In this optimal length of time we extract the most noble qualities of the grapes and obtain the slightly rosy shade that characterize this wine. Once the precious must is created, 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. After transferring again, the must is inoculated with select yeasts and fermentation begins. Temperature range is maintained between 13° and 16°C. During fermentation, the condition of the yeasts in the wine and the entire metabolic process is monitored daily to ensure that it is functioning at its best. Once alcoholic fermentation is concluded, the wine remains in contact with the lees for about 3-4 months. The wine is then filtered and bottled in preparation for commercial availability in January following the harvest.

BLEND = The grapes have been carefully chosen so that, when harvested at proper maturity, they express all the characteristics desired for our rosé.

THE CORVINA = Dominates in terms of percentage and was chosen because it is one of the principal cultivars in our territory and for the floral aroma it gives the wine as well as guaranteeing significant acidity.

THE TREBBIANO - Brings elegance and a long aftertaste.

THE SYRAH = Gives fine fruit and spice notes to the glass.

THE CARMENÈRE = Creates structure, ensuring stability over time.

RECOMMENDED WITH = It is ideal as an aperitif and as an accompaniment to the most delicate dishes.

SERVING TEMPERATURE = 10 – 12 degrees C.

GRAPE:

50% CORVINA

25% TREBBIANO di LUGANA

15% SYRAH

10% CARMENERE

2023

11 Minutes Rose

IGT

Glass Closure

12.5% Alc

PASQUA

PUGLIA ITALY

IDEALYSTA RANGE



STORY = IDEALYSTA is someone who believes in the power to attract what's right and has a strong vision of the future. A Idealysta is defined as a person who's educated, well read, and fights for his dreams. A Idealysta is someone with a brain, you can talk to and trust.

COLOUR = Straw yellow.

BOUQUET = A fascinating Southern Italian wine with a richer almost waxy texture. It has an aromatic nose of white peach and apricot with hints of orange peel.

FLAVOUR = The palate has a vibrant acidity and delicate stone fruit aromas.

RECOMMENDED CELLARING = Drink now.

FOOD PAIRING = It goes perfectly with fresh pasta dishes, such as orecchiette with fresh tomato and basil, or baked or grilled fish.

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPE:

60% CHARDONNAY

40% FIANO

2024 Idealysta Chardonnay Fiano IGT 12.5% Alc

PASQUA

PUGLIA ITALY

IDEALYSTA RANGE



STORY = IDEALYSTA is someone who believes in the power to attract what's right and has a strong vision of the future. A Idealysta is defined as a person who's educated, well read, and fights for his dreams. A Idealysta is someone with a brain, you can talk to and trust.

COLOUR = Light strawberry.

BOUQUET = An aromatic and perfumed Rose with hints of red fruits.

FLAVOUR = Prune and dried herbs, like thyme and rosemary.

RECOMMENDED CELLARING = Drink now.

FOOD PAIRING = This wine goes well with appetisers, first courses, baked fish or white meat.

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPE:

100% ROSATO DI PUGLIA

2024 Idealysta Rose IGT 12.5% Alc

PASQUA

APULIA ITALY

IDEALYSTA RANGE



AREA OF ORIGIN = Region of Apulia, Southern Italy.

SOIL = Limestone and clay.

WINEMAKING = The red Primitivo grapes are softly handpicked in 20kg cassettes and then rapidly brought to the winery where they are destemmed and gently crushed. The grapes remain for one week in the tank at low temperature in order to have a pre-fermentative maceration. Alcoholic fermentation runs at 22 – 26 Degrees C for around 15 – 20 days with daily remontages. When fermentation ends, wine is racked in another tank where malolactic fermentation takes place. Then the wine lies in wood barrels for 6 months before being bottled.

COLOUR = Deep red colour.

BOUQUET = A warm nose that reveals intense aromas of plums, red fruit, spicy notes, vanilla, coffee and cocoa.

FLAVOUR = On the palate, it is warm and round, full body and tannins are soft and velvety.

RECOMMENDED WITH = Ideal with grilled or roasted red meats and seasoned cheeses.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:
100% PRIMITIVO

2023 Desire Lush & Zin Primitivo IGT 13.5% Alc

PASQUA

VERONA VALPOLICELLA ITALY

FAMIGLIA PASQUA SERIES



THE NAME = 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.

GEOGRAPHIC AREA = Veneto.

SOIL = Volcanic and calcareous.

VINIFICATION = This white wine is obtained with the appassimento technique. The Garganega grapes are harvested in advance, left to dry in trays for a short time. While drying, the grapes lose weight, concentrating sugar and aromas. Afterwards, the grapes are left to macerate for 12 hours to enhance complexity and structure and vinified in steel tanks. The fermentation follows at cool temperature. At the end of the fermentation a part of the wine is matured in wooden barrels for some months. The wine is then blended and bottled.

COLOUR = Pale yellow.

BOUQUET = This is an alluring white wine. Intense aromas of citrus fruits, almond and peaches on the nose.

FLAVOUR = This wine has a palate which is refreshing and well balanced with a lingering finish.

RECOMMENDED WITH = Seasoned cheeses, aperitifs or with your preferred recipes.

SERVING TEMPERATURE = 8 – 10 degrees C.

GRAPE:

100% GARGANEGA

2022 Passione & Sentimento White IGT 13.0% Alc

PASQUA

VERONA VALPOLICELLA ITALY

FAMIGLIA PASQUA SERIES



THE NAME = 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.

GEOGRAPHIC AREA = Vineyards located on the hillside areas of Valpantena, north east part of Valpolicella.

SOIL = Calcareous, flaky debris, and prevalently pebbly soil.

VINIFICATION = The Merlot and Corvina grapes, selected and hand harvested with great care, are then left to dry for 1 month into wooden trays in the Fruttaio. Here, thanks to the dry and well ventilated environment where the humidity level is carefully controlled, the grapes lose around 30% of their water content and gain high sugars concentration. The vinification process takes place in separate steel tanks at controlled temperatures of 25 – 28 Degrees C for 30 days. Maturation in oak tonneaux (at second use) for 3 months. Afterwards the grapes are blended and malolactic fermentation follows to harmonize and soften the wine.

COLOUR = Deep ruby red.

BOUQUET = The nose has intense aromas of red berries with hints of spice.

FLAVOUR = The palate is balanced with velvety tannins, and it has a soft and round finish.

RECOMMENDED WITH = Great with red meat and game or with aged cheese.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:

40% DRIED GRAPES OF MERLOT

30% CORVINA

30% CROATINA

2021 Passione & Sentimento Red IGT 14.0% Alc

PASQUA

“HEY FRENCH”



PASQUA

“HEY FRENCH”

HARVEST 2019 = 2019 was a fairly rainy year. Spring was widely variable with a hot, dry March and a cold, rainy two-month period in April and May. The very hot summer also had two significant heat waves in late June and late July. Numerous heat records were recorded during the late June heat wave, with highs reaching 38°C. Despite this, the abundant spring rains had left the soil with a good supply of water to withstand a hot June with no rainfall.

HARVEST 2018 = A vintage with particular implications in the Soave area: temperatures slightly above average and tropical atmospheric phenomena, with strong and abundant rains alternating with hot and sunny, although windy days, accelerated the phenological phases. Germination, flowering, closure of the bunch and veraison benefited from this particular seasonal trend, which led to a few days early in the harvest for all varieties, in particular for Garganega. The 2018 harvest, despite the particular and complex climatic conditions, proved to be particularly favorable and expressive especially for vineyards at higher altitudes, where the effects of hot days were less intense.

HARVEST 2020 = The 2020 vintage started with a mild winter with little rainfall and then changed in the spring, especially in April and May. The summer months were optimal with no extreme temperatures and a perfect water supply.

HARVEST 2017 = This harvest can be defined as one of the most complex of the last 30 years. Low rainfall (also in winter) and high temperatures during the summer significantly affected the 2017 season, which led to grapes for a wine with a strong personality and precise style.

HARVEST 2016 = Vintage characterized by heavy rains and a not-exuberant production with grapes reaching the average of recent years in terms of sugar and acidity, but with excellent quality characteristics for the other components. The analytical picture of the grapes during vinification has led to a more "classic" fruity and floral wine.

PASQUA

MONTE CALVARINA VINEYARD SOAVE AREA ITALY

EDITION - 3



TASTING NOTES = A wine with great potential for aging. A stylistic effort designed to obtain a unique complexity and structure through the skilful combination of the different characteristics represented by various vintages. Garganega gives the wine structure, freshness and fragrance with floral notes and intense minerality, a profound expression of the volcanic-origin soil composition. When tasting, the different vintages are expressed in a long succession of hints and notes ranging from just-blooming flowers to chamomile, hazelnut, citrus, tropical fruit.

COLOUR = Straw yellow.

AGING POTENTIAL = Given the longevity of wines that are prevalently Garganega the structure and complexity of this wine guarantee an extreme aging potential.

SERVING TEMPERATURE = 10 – 12 degrees C.

GRAPE: GARGANEGA + PINOT BLANC + SAUVIGNON BLANC

94 Points + Luca Maroni Annuale Migliori Vini Italiani

93 Points + Cellar Selection Wine Enthusiast

92 Points James Suckling

92 Points Falstaff Wein Guide Italien

91 Points Doctor Wine

17 Points Jancis Robinson

2019 / 2018 / 2020 / 2017 / 2016

Hey French Bianco Veneto

IGT

13.5% Alc

PASQUA

VENETO ITALY

BLACK LABEL SERIES



BLACK LABEL is a selection of wines characterized by the appassimento technique. A tribute to the first bottles of Amarone and Ripasso produced by the first generation of the family in the 70's. Black Label incorporates the elegance and classicism of the Veronese oenological tradition.

WINEMAKING = The harvested grapes undergo a soft pressing. The must obtained is clarified at a temperature of 8 – 10 Degrees C for 12 hours. The fermentation is carried out by selected yeasts and taken place in steel tanks with constant temperature control (16 – 18 Degrees C). 30% of the wine ends alcoholic fermentation in French oak barrels and continues the maturation in Tonneaux of second usage for about 3 months.

COLOUR = Straw yellow tending to golden.

BOUQUET = A fruity, intense wine with a strong character. On the nose it displays floral and fruity notes reminiscent of white peach with shades of Williams pear and tropical fruit.

FLAVOUR = On the palate it is complex, intense and balanced, revealing notes of toasting, hazelnut and vanilla, all aromas deriving from aging in wood.

RECOMMENDED WITH = Fish appetizers, shellfish and clams, fish based first courses, white meats and sushi.

SERVING TEMPERATURE = 10 – 12 degrees C.

GRAPE:
100% PINOT GRIGIO

2021 Pinot Grigio Delle Venezie Glass Closure DOC 12.0% Alc

PASQUA

VALPANTENA ITALY

BLACK LABEL SERIES



WINEMAKING = After crushing and destemming, maceration follows on the skins for 15 days, with remontages and fermentation at a controlled temperature of 24 – 25 Degrees C. The product remains in stainless steel tanks until February when it is re-fermented on the used skins of Amarone to develop structure and aromas. After racking and cleaning, the wine is transferred to barriques of various capacities.

COLOUR = Intense ruby red.

BOUQUET = Decisive aromas of cherry, wild berries and with hints of roasting.

FLAVOUR = Rich, warm and soft on the palate, with velvety tannins.

RECOMMENDED WITH = Pair with flavourful first course dishes like pappardelle with hare, or important second courses such as braised beef, grilled meats, roast lamb.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:

60% CORVINA

20% RONDINELLA

10% CORVINONE

10% NEGRARA

2021 Valpolicella Ripasso Superiore DOC 13.5% Alc

PASQUA

VALPANTENA ITALY

BLACK LABEL SERIES



WINEMAKING = The grapes are carefully selected and harvested in mid September and laid down to dry in the drying loft for about 3 months where the bunches lose about 25 – 30% of their weight and substances in the grapes become concentrated. After pressing in mid – January, alcoholic fermentation in steel vats begins, for around 25 – 30 days at a controlled temperature. Continuous punching down is carried out to encourage extraction of colour and tannin. When finished, the wine is transferred to French oak barrels where the malolactic fermentation takes place that gives softness to the wine.

COLOUR = Deep red.

BOUQUET = Broad nose, fresh and decisive aroma of red fruits like blackberry and cherry, spicy tones reminiscent of chocolate, toast and sweet notes of vanilla.

FLAVOUR = The palate is warm, balanced, with soft tannins and notes of appassimento on the finish.

RECOMMENDED WITH = Eye fillet steak and potatoes with rosemary. Game with a rich sauce, peas and pumpkin.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:

65% CORVINA

25% RONDINELLA

5% CORVINONE

5% NEGRARA

2019 Amarone Della Valpolicella DOCG 15.0% Alc