



PASQUA'S 'PASSIONESENTIMENTO' & 11 MINUTES RANGE OFFERS TRIBUTES TO ROMEO AND JULIET AND THE UNION OF TWO FOR VALENTINE'S DAY 2022



London, February 2022: Celebrate Valentine's Day with Pasqua - the family-owned winery hailing from Verona and home to the most famous love story in the world - Romeo and Juliet. Choose from the collection of four 'PassioneSentimento' (passion feeling) wines, each one featuring a unique label sharing messages (on average 3000 are left each day) left by lovers in the yard of Juliet's house. Alternatively, join Harrods in selecting two elegantly pink rosés - '11 Minutes' and 'Y by 11 Minutes' to gift and savour. The letter Y romantically symbolises how divergent elements unite to become one in the sophisticated process that informs these award-winning wines.

Pasqua has been consistently marrying expert traditions to innovation since 1925. Harrods chose the prestigious Veronese wine estate to bring its wines to the new Pizzeria & Pasqua restaurant which is already in the top three of the luxury emporium's 19 on site eating venues. Restaurant goers and lovers can enjoy the 'PassioneSentimento', '11 Minutes' rosé and 'Y by 11 Minutes' rosé over authentic pizza and Italian wine.

'PassioneSentimento'

The Romeo and Juliet homage Pasqua 'PassioneSentimento' range features a vibrant contemporary reinterpretation of an original photograph by Giò Martorana (UNESCO Award for Photography). Perfect for toasting your Valentine are the Prosecco Rosé Spumante and the Prosecco Spumante Brut. The vivacious and versatile Prosecco Rosé Spumante brings together 'Glera' and Pinot Noir grapes, resulting in a fresh and fruity palate reminiscent of fragrant raspberries. The freshly elegant Prosecco Spumante Brut is made using the Italian native 'Glera' offering an intense nose, fresh and balanced palate, leading to an aromatic then pleasantly tangy and mineral finish.

Pasqua's Veneto Rosso is the first chapter and the founding wine of the 'PassioneSentimento' range - it is balanced, rounded with an intense and lingering nose. This red wine is a blend of Corvina, Croatina and Merlot grapes with spicy overtones and notes of red fruits. The 'PassioneSentimento' Veneto Bianco is a refreshing, yet powerful and elegant, rich and smooth wine produced with Garganega grape. On the nose it evokes intense tropical and peach flavours. These two wines have been quietly winning awards including high ratings from notable American wine critic James Suckling.

11 Minutes

Pasqua's 11 Minutes duo of blush rosés comprise the '11 Minutes' and 'Y by 11 Minutes'. The name '11 Minutes' refers to the duration of the skin contact while softly pressing the grapes. This optimal length of time releases the most noble qualities of the grapes and the light rosy shade that characterise these wines.

'Y' is characterised by a strong and multifaceted personality, in which divergent elements coexist: complexity and freshness, structure and delicacy, fruity notes and creaminess on the palate. Three elements combine to give life to Y: Corvina and Trebbiano di Lugana, blending with Carmenère grapes all sourced from vineyards on Lake Garda. Y also represents the most powerful expression of the innovative 11 Minutes project – the first rosé presented by the winery 4 years ago, recognised as the forerunner of a new style among Italian rosé wines.

'11 Minutes' is a more youthful, playful wine whereas 'Y' is finished in oak barrels adding to the aromas and giving more complex and structure on the palate. These beautifully elegant wines, enriched with both history and narrative are waiting to be part of your love story this Valentine's Day. Experience '11 Minutes' and 'Y by 11 Minutes' at crowd-favourite Harrods' Wine Shop in store and online. The Valentine's selection from Pasqua has something for every

taste from the balanced, powerful and unique flavours of the ‘PassioneSentimento’ range to the fruity and creamy notes of the 11 Minutes rosés.

Pasqua can be enjoyed at the Pizzeria & Pasqua restaurant and is available to buy both in store and online at the Harrods Wine Shop and is also available at Majestic.

-ENDS-

For further information, samples or imagery please contact Button Collective:

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About Pasqua Vigneti e Cantine

Pasqua Vigneti e Cantine, founded in 1925, is renowned worldwide as a producer and ambassador of prestigious Veneto wines. Tradition, innovation, quality, research and passion are values handed down from generation to generation in the Pasqua family and today are represented by native wines from the Veneto region and great Italian classics distributed in every continent.

Harrods Pizzeria & Pasqua

Pizzeria & Pasqua welcomes wine lovers and pizza enthusiasts to walk-in from midday through to the evening 7 days a week: <https://www.harrods.com/en-gb/restaurants/pizzeria-pasqua>

Address: Harrods, Basil Street Entrance, Brompton Road, London, SW1X 7XL

Wine Tasting Notes & Awards

11 Minutes

Tasting Notes

The Corvina varietal, which dominates in terms of percentage, was chosen for the floral aromas as well as the significant acidity it gives to the wine. Trebbiano brings elegance and a long finish; Syrah gives fine fruit and spice notes to the glass and finally, Carménère creates structure, ensuring stability over time. This a fresh, enveloping rosé with an intense and complex bouquet, created to accompany spring or summer evenings and more.

Food Pairings

Ideal as an aperitif and an accompaniment to the most delicate dishes

Size

0.75l.

Alcohol

12.5% vol.

Awards

2020

Falstaff Rosé Trophy 2021 - 92 points

2019

Falstaff Rosé Trophy 2020 - 91 points Luca Maroni 2021
- 91 points Decanter - 91 points



Y by 11 Minutes

Tasting Notes

Complexity and freshness, structure and elegance, fruity and rich on the palate. Corvina, which dominates the blend, offers typical hints of red fruit and significant acidity. Trebbiano offers delicate aromas of citrus fruits and white flowers. Finally, Carmenère gives the wine good structure and a distinctive backbone.

Delicate notes of vanilla and toasted aromas are created by the alcoholic fermentation carried out in oak, offering a complex rosé wine that reveals notes typically recognised as evolutionary.

Food Pairings

Pasta with burrata and vegetables; fish, either grilled or baked, white and delicate meat dishes, like roast chicken or veal. Also pairs well with delicate goat or cow's milk cheeses

Size

0.75 l.

Alcohol

13% vol.

Awards

2020

WOW The Italian Wine Competition - Gold Medal

International Rosé Championship - Gold Medal



PassioneSentimento Prosecco Rosé Spumante

Tasting Notes

The elegance of Glera enhanced by the structure of Pinot Nero. Prosecco rosé has a coppery colour and a refined bouquet. On the palate is fresh and fruity with attractive scents raspberries.

Food Pairings

Excellent with crab, lobster and shellfish or to sip alone as an aperitif.

Size

0.75 l.

Alcohol

11% vol.



PassioneSentimento Prosecco Spumante Brut

Tasting Notes

Bright straw yellow in colour, enhanced with evident greenish highlights. Fruity and rather intense on the nose, it is fresh and balanced on the palate. The mouth-feel is aromatic and has good length, with a pleasantly tangy and mineral finish.

Food Pairings

An ideal aperitif wine, it goes well with appetizers, white meats and fish. Serve cold at 6-8° C.



Size

0.75 l.

Alcohol

11% vol.

PassioneSentimento Veneto Rosso

Tasting Notes

A dense and deeply coloured wine, full of concentrated black and red cherry flavour, and hints of leather and spice. The palate has a layered texture, with muscular tannins providing a long finish.

Food Pairings

Great with red meat and game or with aged cheese.

Size

0.75 l.

Alcohol

14% vol.

Awards

2017

James Suckling - 91 points

2016

James Suckling - 91 points

2015

Sakura Japan Women's Wine Award 2017 - Gold medal

Luca Maroni 2018 - 91 points



PassioneSentimento Veneto Bianco

Tasting Notes

An elegant, rich and smooth wine produced with Garganega grape. On the nose it displays intense tropical and peach flavours. This wine is refreshing yet powerful; buttery yet refreshing with a lingering finish. This unusual wine will match with all sorts of foods from pungent cheese to buttery chicken and fish dishes

Food Pairings

To be served at 8 -10°C with seasoned cheeses, aperitifs or with your preferred recipes.

Size

0.75 l.

Alcohol

13% vol.

Awards

2019

Critics Challenge - 92 points Gold

Luca Maroni 2021 - 90 points

2018

Concours Mondial de Bruxelles 2019 - Gold Medal

International Wine Challenge 2019 - 90 points

Luca Maroni 2020 - 93 points

James Suckling - 91 points

2017

DWWA Decanter 2018 - 90 points

