

PASQUA



BLACK LABEL

MORAGO ROSSO VENETO IGT

DA UVE LEGGERMENTE APPASSITE

BLACK LABEL

The Black Label Collection expresses the winemaking tradition of Veneto through its wines, reinterpreted with the winery's distinctive and innovative style.

WINEMAKING

The harvested grapes are left to dry for a month inside the Fruttaio. Here the grapes lose around 15% of their water content and achieve a high sugar concentration. The fermentation takes place in separate steel tanks at a controlled temperature of 20-22° C for 30 days. Malolactic fermentation in steel tanks follows, giving softness and harmony to the wine. Aged in oak tonneaux barrels for 3 months.

TASTING NOTES

Beautiful deep ruby red in colour, an intense and lingering nose, with striking notes of red fruits and spicy overtones. Balanced, rounded, plush and caressing on the palate, with velvety tannins.

GRAPES/BLEND

Merlot 40%
Corvina 30%
Croatina 30%

ALCOHOL BY VOLUME

14 %

RESIDUAL SUGAR

8 g/l

PH

3.3

TOTAL ACIDITY

5.8 g/l

