

PASQUA



BLACK LABEL LIMITED EDITION VALPOLICELLA RIPASSO DOC SUPERIORE

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

After crushing and destemming, maceration on the skins follows for 15 days, with pumping over and fermentation temperature control at 20-22 °C. The product remains in steel tanks until February, when it is transferred to Amarone pomace. The pomace triggers a second fermentation of the wine, increasing its structure and aromas. After racking and cleaning, the product is transferred to barriques of various sizes.

TASTING NOTES

Soft on the palate with silky tannins and a velvety texture. The nose reveals notes of wild blackberries, morello cherries and cinnamon, while the palate offers a constant hint of cherry compote and a slight smokiness.

GRAPES/BLEND

Corvina 65%
Rondinella 20%
Corvinone 15%

ALCOHOL BY VOLUME

13.5 %

RESIDUAL SUGAR

8.5 g/l

PH

3.4

TOTAL ACIDITY

5.8 g/l

