

The logo for Pasqua, featuring the brand name in a stylized, serif font.

BLACK LABEL

AMARONE DELLA VALPOLICELLA DOCG

2021

BLACK LABEL

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

WINEMAKING

The grapes are carefully selected and harvested in mid-September and laid down to dry in the drying loft for about 3 months. Here the bunches lose about 40% of their weight, thus concentrating substances in the grapes. 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 giving softness to the wine.

TASTING NOTES

A modern, fresh Amarone with a fruity nose of fresh blackberries, together with hints of dark chocolate. Elegant and juicy on the palate, with silky, tamed tannins. Ready to drink now but will show elegance and freshness also in the long run.

HARVEST 2021

Spring was very cool and rainy: this slowed down the first phenological phases of the vine and provided an important water supply. The drought that affected much of Italy did not create problems in the Soave area. The summer period saw non-torrential rains alternating with hot periods, which favoured full ripening of the grapes, which never suffered from the lack of water. The vintage was therefore of excellent quality, albeit slightly inferior in quantity.

GRAPES/BLEND

Corvina 65%
Rondinella 25%
Corvinone 5%
Negrara 5%

ALCOHOL BY VOLUME

15 %

RESIDUAL SUGAR

10.25 g/l

PH

3.39

TOTAL ACIDITY

6.05 g/l

