

PASQUA



BLACK LABEL LIMITED EDITION SUPERFLUO VENETO IGT

BLACK LABEL LIMITED EDITION

The Black Label line expresses the Veronese winemaking tradition with its wines, reinterpreted according to the distinctive and innovative style of the winery. The Limited Edition celebrates the link between Pasqua Wines and contemporary art through labels inspired by immersive works commissioned by the Veronese maison.

WINEMAKING

The grapes are pressed and lightly macerated on the skins for 4-8 hours at 6-7 °C. Fermentation takes place in stainless steel tank at controlled temperature of 18 °C. Then the product is blended and stocked in steel tanks before bottling.

TASTING NOTES

An unusual and interesting blend that tells of the Veronese terroir through its distinct freshness and minerality on the palate. The nose opens with notes of citrus fruits and ripe green apples, while on the palate the dominant note is the sweetness of a white peach. Versatile and pleasant and easy-drinking.

GRAPES/BLEND

Garganega 80%
Sauvignon 20%

ALCOHOL BY VOLUME

12 %

RESIDUAL SUGAR

6.13 g/l

PH

3.12

TOTAL ACIDITY

5.56 g/l

