

PASQUA



BLACK LABEL LIMITED EDITION CABERNET SAUVIGNON TREVENEZIE 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 vinified separately in stainless steel fermenters. Fermentation takes place, submerged cap fermentation, at a controlled temperature of 20-24 °C for a duration of 8-10 days, during which frequent pumping over is carried out to favour the extraction of tannins and colour. After decanting, malolactic fermentation and storage in stainless steel tanks follows. Finally, it is blended and bottled.

TASTING NOTES

A wine with a modern style and flowing drinkability. Both on the palate and nose we find the typical Cabernet spiciness. The tannins are well integrated and soft and the acidity well supports the aromatic intensity.

GRAPES/BLEND

Cabernet Sauvignon

ALCOHOL BY VOLUME

12 %

RESIDUAL SUGAR

7.8 g/l

PH

3.28

TOTAL ACIDITY

5.7 g/l

