

# PASQUA



## BLACK LABEL LIMITED EDITION VALPOLICELLA DOC

### 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

After soft pressing, the grapes are left to macerate on the skins for 8-10 hours at a temperature of 10°C. Fermentation at a controlled temperature continues for 10-12 days, during which the must undergoes frequent pumping over to favour the extraction of polyphenols and colouring substances. After fermentation and partial racking, the wine is transferred to steel tanks where malolactic fermentation takes place. Subsequently, 55% of the wine is transferred to oak barriques and tonneaux, where it matures for approximately 9 months. The rest matures in steel.

### TASTING NOTES

Brilliant in colour with coral red hues, this wine offers intense aromas of wild cherries, undergrowth and roasted notes. On the palate it is round and soft, supported by a freshness that makes it pleasant and balanced

### GRAPES/BLEND

Corvina 60%  
Corvinone 25%  
Rondinella 10%  
Oseleta 5%

### ALCOHOL BY VOLUME

13 %

### RESIDUAL SUGAR

6.12 g/l

### PH

3.28

### TOTAL ACIDITY

5.64 g/l

