

# PASQUA



## BLACK LABEL LIMITED EDITION VALPOLICELLA RIPASSO 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 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

