



BLACK LABEL

VALPOLICELLA RIPASSO DOC

SUPERIORE

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

After crushing and destemming, maceration follows on the skins for 15 days, with remontages and fermentation at a controlled temperature of 20-24° C. The product remains in stainless steel tanks until February when it is refermented on the used skins of Amarone to develop structure and aromas. After racking and cleaning, the wine is transferred in barrels of various capacities.

TASTING NOTES

A wine with an intense ruby red colour, with decisive aromas of cherry, wild berries and with hints of roasting. Rich, warm and soft on the palate, with velvety tannins.

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

