



## BLACK LABEL VALPOLICELLA DOC

### 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

The grapes are pressed and then left to macerate for 8-10 hours at 10°C. Fermentation at a controlled temperature follows for 10-12 days where continuous remontage is carried out to favour the extraction of colouring substances. After malolactic fermentation, the wine is transferred to barriques where a part matures for four months before bottling.

### TASTING NOTES

A fresh wine with aromas reminiscent of red fruits such as currant and raspberry. The palate is well structured, round and finely balanced with notes of red fruits.

### GRAPES/BLEND

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

### ALCOHOL BY VOLUME

12 %

### RESIDUAL SUGAR

6.5 g/l

### PH

3.3

### TOTAL ACIDITY

5.7 g/l

