

PASQUA



BLACK LABEL PINOT GRIGIO DELLE VENEZIE DOC

BLACK LABEL

The Black Label Collection expresses the winemaking tradition of Veneto through its wines, reinterpreted with the winery's distinctive and innovative style.

WINEMAKING

The harvested grapes undergo a soft pressing. The fermentation is carried out by selected yeasts and takes place in steel tanks with constant temperature control (12-14°C). 30% of the wine ends alcoholic fermentation in oak barrels and continues the maturation in tonneaux of second usage for about 3 months.

TASTING NOTES

A fruity, intense wine with a strong character. The color is straw yellow tending to golden. On the nose it displays floral and fruity notes reminiscent of white peach with shades of Williams pear and tropical fruit. On the palate it is complex, intense and balanced, revealing notes of toasting, hazelnut and vanilla, all aromas deriving from aging in wood.

GRAPES/BLEND

Pinot Grigio 100%

ALCOHOL BY VOLUME

12 %

RESIDUAL SUGAR

7.3 g/l

PH

3.1

TOTAL ACIDITY

5.65 g/l

