

PASQUA



BLACK LABEL VALPOLICELLA 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 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

