

PASQUA



BLACK LABEL

MORAGO BIANCO VENETO IGT

DA UVE LEGGERMENTE APPASSITE

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 selected and picked in advance and left to dry for a brief period in the drying loft, thus obtaining a greater concentration of aromas and sugars. After the pressing of the grapes, they are macerated on the skins for 12 hours to increase the complexity and structure of the wine. Vinification takes place in stainless steel tanks at a controlled temperature. Once fermentation is completed, part of the wine is aged in French oak barrels. The wine is then assembled and bottled.

TASTING NOTES

Morago Bianco has been created based on the idea of using Garganega alone to obtain an elegant white, with good structure, which evolves successfully over time. A white wine that, on the nose, reveals intense and decisive aromas, citrus notes and overtones of apricot and peach. On the palate, it is rounded and pleasant, well balanced with an enduring finish.

GRAPES/BLEND

Garganega 100%

ALCOHOL BY VOLUME

13 %

RESIDUAL SUGAR

7 g/l

PH

3

TOTAL ACIDITY

5.62 g/l

