

PASQUA



VALPOLICELLA RIPASSO BLACK LABEL

DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

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 to barriques 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.



Geographic area
Valpantena

Grapes/Blend
Corvina 65%
Rondinella 20%
Corvinone 15%

Ageing
8 months

Alcohol by volume
13.5%

PH
3.40

Total acidity
5.75 g/l

Residual sugar
7 g/l
