



PASQUA BLACK LABEL RANGE



Valpolicella Ripasso DOC

Grapes	Corvina 65%, Rondinella 20%, Corvinone 15%
Region	Valpantena
Alcohol	13.5%
PH	3.4
Total acidity	5.75g/L
Sugar content	7g/L
Ageing potential	5 – 7 years

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.

TECHNICAL INFORMATION

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.

