



Black Label

MORAGO

Rosso da uve leggermente appassite

Veneto

Indicazione Geografica Tipica



Geographic Area

Vineyards located on the hillside areas of Valpantena, north east part of Valpolicella.

Soil

Calcareous, flaky debris, and prevalently pebbly soil.

Grape Varieties

Dried grapes of Merlot, Corvina, Croatina, Cabernet.

Vinification

The Merlot and Corvina grapes, selected and hand harvested with great care, are then left to dry for 1 month into wooden trays in the Fruttaio. Here, thanks to the dry and well ventilated environment where the humidity level is carefully controlled, the grapes lose around 30% of their water content and gain high sugars concentration. The vinification process takes place in separate steel tanks at controlled temperature of 25-28 °C for 30 days. Maturation in oak tonneaux (at second use) for 3 months. Afterwards the grapes are blended and malolactic fermentation follows to harmonize and soften the wine.

Style

Deep ruby red in colour. The nose has intense aromas of red berries with hints of spices. The palate is balanced with velvety tannins, and it has a soft and round finish.

Food Pairings

Great with red meat and game or with aged cheese.

Size 0,75 –1.5 l.

Alcohol 14% vol.

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