



# Black Label

## Amarone della Valpolicella

Denominazione di Origine Controllata e Garantita



### Geographic Area

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

### Soil

Calcareous, flaky debris and prevalently pebbly soil.

### Grapes

Dried grapes of Corvina, Rondinella, Corvinone, Negrara.

### Winemaking

This Amarone is obtained from the best bunches harvested by hand and left to raisin in wooden crates for about 3 months. After raisining, the grapes increase in sugar extracts by 25-30%. At the end of January the dried grapes are pressed and left to ferment for 25-30 days. Then, the product is pressed and racked in steel tanks where malolactic fermentation takes place. Afterwards the wine is placed in small oak barrels where it ages for 18-20 months, before bottling. Ageing in bottle for 3-4 months.

### Style

An elegant, full-bodied deep ruby red wine, with clean and vibrant fragrances of currants, blackberries and sweet almonds on the nose, with notes of vanilla. Warm and rich, with polished, silky tannins and a long finish.

### Food Pairings

Excellent with grilled red meat, powerful game stews and aged, rich cheeses. To be served at 18-20 °C.

**Size** 0,75 l.

**Alcohol** 15% vol.

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