



## BLACK LABEL PINOT GRIGIO DELLE VENEZIE DOC

### WINEMAKING

The harvested grapes undergo a soft pressing. The must obtained is clarified at a temperature of 8-10 ° C for 12 hours.

The fermentation is carried out by selected yeasts and takes place in steel tanks with constant temperature control (16-18 ° C).

30% of the wine ends alcoholic fermentation in French oak barrels and continues the maturation in Tonneaux of second usage for about 3 months.

### WINEMAKER'S NOTE

A fruity, intense wine with a strong character. The color is straw yellow tending to golden. On the nose it displays floral and fruity notes reminiscent of white peach with shades of Williams pear and tropical fruit. On the palate it is complex, intense and balanced, revealing notes of toasting, hazelnut and vanilla, all aromas deriving from aging in wood.

### FOOD PAIRINGS

Fish appetizers, shellfish and clams, fish-based first courses, white meats and sushi.

**Black Label** is a selection of Veneto wines characterized by the appassimento technique. A tribute to the first bottles of Amarone and Ripasso produced by the first generation of the family in the 70s. Black Label incorporates the elegance and classicism of the Veronese oenological tradition.

#### Geographic area

Veneto

#### PH

3,12 g/l

#### Alcohol

12%

#### Total Acidity

5,50 g/l

#### Grapes/Blend

Pinot Grigio 100%

#### Residual sugar

5,05 g/l

#### Harvest period

Mid September

