



MORAGO – ROSSO VENETO

INDICAZIONE GEOGRAFICA TIPICA
da uve leggermente appassite

WINEMAKING

The harvested grapes are left to dry for a month in wooden crates inside the Fruttaio. Here the grapes lose around 30% of their water content and achieve a high sugar concentration. Having different maturation times, the fermentation takes place in separate steel tanks at a controlled temperature of 25°-28° C for 30 days. Malolactic fermentation in steel tanks follows, giving softness and harmony to the wine. Aged in oak tonneaux barrels for 3 months.

TASTING NOTES

Beautiful deep ruby red in colour, an intense and lingering nose, with striking notes of red fruits and spicy overtones. Balanced, rounded, plush and caressing on the palate, with velvety tannins.

FOOD PAIRING

Excellent with important main courses of red meat, wild game or aged cheeses. Serve at 18° C.

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

Alcohol by volume
14%

Grapes/Blend
Merlot 40%
Corvina 30%
Croatina 30%

PH
3.40

Total acidity
5.7 g/l

Ageing
3 months

Residual sugar
9,2 g/l