

CECILIA BERETTA

TERRE DI CARIANO AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CLASSICO RISERVA 2013

TERROIR

Alluvial origin, with fine and gravelly sediment, limestone.

WINEMAKING

The grapes are harvested by hand and laid down to dry in crates inside the drying loft for about 3 months where they lose about 30% of their weight and substances in the grapes become concentrated. After crushing, fermentation is started in stainless steel tanks for about 1 month at a controlled temperature. Continuous punching down by hand is carried out to favour the extraction of colour and structure. Afterwards, approximately 70% of the wine is transferred to French oak and Italian cherry "botti" with the remaining placed in inox vats where malolactic fermentation takes place. After ageing for about 24 months in wood, the wine is racked into steel tanks and then bottled.

WINEMAKER'S NOTE

Beautiful deep red colour, it's intense to the nose, with aromas of wild berries, blackberry jam and spicy notes that recall cocoa and toasting. Rich in the mouth, warm and soft, with tannins already quite mature and silky, well-balance and persistent.

HARVEST / 2013

2013 will be remembered as a year made up of two diametrically opposed phases: abundant rains and low temperatures at the beginning of the year, followed by heatwaves in the summer. These conditions were overcome by means of prudent agricultural management, giving excellent overall results with quantities in line with production specifications.

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Through Cecilia Beretta, Famiglia Pasqua aims to recapture the force and personality of the traditional wines of the Valpolicella and Soave areas, which are the precious products of a unique and original history and culture.



Geographic area

San Pietro in Cariano

Alcohol by volume

15.5 %

Grapes/Blend

Corvina 60%
Rondinella 25%
Corvinone 5%
Croatina 5%
Oseleta 5%

pH

4

Total acidity

6.3 g/l

Ageing

24 months in barriques

Residual sugar

9 g/l



Awards

Doctor Wine 2019 - 93 punti

Luca Maroni - 93 punti

Bibenda 2019 - 5 grappoli

Merano Wine Festival 2018 - Bollino Oro

Vini Buoni d'Italia Touring 2019 - Golden star e Corona del Pubblico