

**CECILIA BERETTA**

## AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
2014

### TERROIR

Calcareous, clayey hilly soil.

### WINEMAKING

Amarone is a noble wine, obtained from the best bunches of the hills of Valpolicella, harvested by hand and left to raisin in wooden crates for 4-5 months. After raisining, sugar concentration increases. At the end of February, the grapes are crushed and left to ferment for about 25-30 days. After pressing and decanting, the wine is transferred to barriques where malolactic fermentation takes place. After 18 months, it is allowed to age in the bottle for another 6 months.

### WINEMAKER'S NOTE

A soft, full-bodied wine with abundant extracts and high alcohol content which lends a seductive, velvety sweetness. The colour is intense garnet red, with aromas of plum, almond and chocolate and light notes of vanilla. A wine with excellent structure and a harmonious and persistent finish.

### FOOD PAIRINGS

A full-bodied wine that pairs well with traditional Veronese main courses. Excellent, in general, with important main courses of red meat, wild game or paired with Parmigiano Reggiano and aged cheeses. A wine for meditation, to also try with chocolate. Serve at 18° C.

### HARVEST / 2014

2014 began with a dry winter and above average temperatures. Spring continued with fair weather, resulting in optimal budding and flowering. Just the opposite was the second half of the season, characterised by continuous rain and moderate temperatures until the first days of September. This trend then reversed, ensuring a warm and dry harvest. The great ability of the winemakers has allowed us to keep quantities in line with the specifications but above all to overcome the adverse climatic conditions and maintain overall healthy grapes.

### CECILIA BERETTA.

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**  
Valpantena hills

---

**Alcohol by volume**  
15%

---

**Grapes/Blend**  
Corvina 65%  
Rondinella 20%  
Corvinone 10%  
Croatina 5%

---

**pH**  
3.48

---

**Total acidity**  
6 g/l

---

**Ageing**  
18 months in  
barriques

---

**Residual sugar**  
9.50 g/l