



CECILIA BERETTA

COSTIERA BARDOLINO CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA

TERROIR

Soil of moraic origin and stony.

WINEMAKING

The best grapes are pressed and macerated on the skins. Fermentation is set off at *capello sommerso* and lasts 10-14 days at a controlled temperature of 26°C to enhance the fruity perfumes. Malolactic fermentation follows. The wine is then stocked in steel vats for 5-6 months before being assembled and bottled.

WINEMAKER'S NOTE

A light red wine, with delightful, fruity aromas and hints of wild cherries and currants.

FOOD PAIRINGS

Pairs well with first course dishes, typical Italian pasta dishes, fish soups or white meat entrées.

To be served at 14-16°C.

CECILIA BERETTA

Through Cecilia Beretta, Pasqua family 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.

Provenienza
Lake of Garda and
Calmasino.

Grapes/Blend
Corvina 60%,
Rondinella 20%
Molinara 20%.

Harvesting period
Mid September

Alcohol by volume
12.5 %

PH
3,34

Total acidity
5.60 g/l

Residual sugar
8 g/l

