

CECILIA BERETTA

VIGNAMATTA CHIARETTO DI BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO

TERROIR

Limestone and clay.

WINEMAKING

The grapes are pressed and immediately separated from the skins. Fermentation follows by adding selected yeasts at controlled temperatures (16-18°C to enhance the fruity notes typical of this wine. The wine is then cleaned and stocked in stainless steel tanks.

WINEMAKER'S NOTE

Rosé wine with fragrances of cherries. On the palate the wine is fruity, well-balanced, with medium structure.

FOOD PAIRING

This wine pairs well with hors d'oeuvre, light Italian pasta dishes, and fish. To be served cool at 10-12° C.

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
Between Bardolino
and Costermano.

Alcohol by volume
12 %

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

PH
3.05

Total acidity
5.60 g/l

Harvesting period
Mid September

Residual sugar
7.50 g/l

