

CECILIA BERETTA

CUSTOZA

DENOMINAZIONE DI ORIGINE CONTROLLATA
2020

TERROIR

Stoney shingle, clay and limestone soil.

WINEMAKING

After light maceration, the grapes are separated from the skins and the must, partially cleaned, is fermented at controlled temperature of 16-17° C to enhance the aromatic characteristics of the vines. After fermentation and separation from the lees, the wine is stocked in steel tanks and afterwards bottled.

WINEMAKER'S NOTE

Straw-yellow coloured wine, with delicate scents of fruits and flowers, along with faintly aromatic hints. Crispy and well- balanced.

FOOD PAIRINGS

Suited to accompany shrimps, boiled spider crabs, grilled fish and delicate dishes. To be served cold at 10-12° C.

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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. Other wine varieties, typical of the Veneto Region, complete the range

Geographic area

Colline a sud-ovest di Verona.

Grapes/Blend

35% Trebbiano toscano
35% Garganega
20% Bianca Fernanda
10% Malvasia

Harvesting period

Mid September

Alcohol by volume

12 %

PH

3.20

Total acidity

5.50 g/l

Residual sugar

5,65 g/l

