

**CECILIA BERETTA**

# BELVEDERE MERLOT TREVENEZIE

INDICAZIONE GEOGRAFICA TIPICA

## TERROIR

Well-exposed hilly vineyards with deep, alluvial soil.

## WINEMAKING

The grapes are harvested, pressed and macerated on the skins for several hours. Selected yeasts are added to set off fermentation at a controlled temperature of 25-27° C for about 10 days, during which the product undergoes frequent remontages to encourage the extraction. After malolactic fermentation, the wine is then stocked for some months in steel tanks before bottling.

## WINEMAKER'S NOTE

Deep ruby-red, with lovely aromas of red berries and hints of herbs. A soft, supple wine, with forward fruit, and smooth, velvety tannins.

## FOOD PAIRINGS

A highly drinkable wine, amiable table partner to many dishes such as savoury pasta, soups and stews, grilled tuna, duck, veal, lamb and pork. To be served at 16-18° 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.



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**Geographic Area**  
Veneto and Friuli

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**Alcohol by volume**  
12.5 %

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**Grapes/Blend**  
Merlot 100%.

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**pH**  
3,20

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**Total acidity**  
5,50 g/l

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**Harvesting period**  
Mid September

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**Residual sugar**  
9 g/l