

CECILIA BERETTA

BELVEDERE MERLOT TREVENEZIE

INDICAZIONE GEOGRAFICA TIPICA
2020

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 colour with lovely aromas of red berries and hints of herbs. A soft, supple wine, with fruity notes 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.

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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
Veneto and Friuli

Alcohol by volume
12.5 %

Grapes/Blend
Merlot 100%.

pH
3,20

Total acidity
5,61 g/l

Harvesting period
Mid September

Residual sugar
8,71 g/l