

CECILIA BERETTA

PROSECCO TREVISO

DENOMINAZIONE DI ORIGINE CONTROLLATA

EXTRA DRY

TERROIR

Limestone and clay.

WINEMAKING

The Prosecco grapes are harvested in mid-September and undergoes fermentation after light maceration on the skins at a controlled temperature of 16°C. Then the product is cleaned and stocked in stainless steel tanks at 14-15°C. Second fermentation to obtain the sparkling complexity is carried out in pressure tanks by adding selected yeasts. The fermentation that follows is arrested by cooling the wine to 0 °C. The spumante is left on the lees for 3 months and then clarified and bottled.

WINEMAKER'S NOTE

A Sparkling wine with delicate fruity aromas and notes of sweet almonds with the grape variety's typical bitter finish. In the mouth is fresh and round and quite persistent.

FOOD PAIRINGS

This fully sparkling wine can stand alone as a delightful aperitif or be paired with classics such as shellfish and smoked fish, or delicate pasta dishes. To be served cold at 6-8° 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

Province of Treviso.

Alcohol by volume

11%

Grapes/Blend

Glera 100%.

Residual sugar

From 14 to 16 g/l
