

CECILIA BERETTA

TERRE DI CARIANO VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO SUPERIORE

TERROIR

Limestone and clay.

VINIFICATION

The best bunches are selected and harvested with great care. After crushing and destemming, the must is fermented in steel tanks at 25-28° C for 12-14 days with frequent remontages to accentuate the extraction of polyphenols and anthocyanins. Malolactic fermentation in steel tanks follows. After two racking, the wine is transferred to barriques where it ages for 8 months. Aging finishes in the bottle for 4 months.

TASTING NOTES

Deep red in colour, it is a wine with intense aromas, with notes of cherry, vanilla and spices. Structured, round and enveloping on the palate.

FOOD PAIRING

Excellent with traditional roasted red meat and veal, pork, polenta with mushrooms, rich cheeses. Serve 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

San Pietro in Cariano

Alcohol

13 %

Grapes/Blend

Corvina 60%
Rondinella 20%
Corvinone 20%

PH

3,30

Total acidity

5.50 g/l

Ageing

8 months in barriques

Residual sugar

6.50 g/l