



CECILIA BERETTA

VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

TERROIR

Limestone and clay.

WINEMAKING

The best bunches are selected and harvested with care. After crushing and destemming, maceration follows on the skins for 15 days, with remontages and fermentation at a controlled temperature of 24-25° C. After resting in steel tanks until February, the product is then placed on the used skins of the Amarone. This fermentation enhances the structure and aroma of the wine. After racking and cleaning, the wine is transferred to barriques of various capacities. After 12 months, it is blended and allowed to age in the bottle for another 6 months.

WINEMAKER'S NOTE

Deep red in colour, it presents on the nose with intense aromas of marasca cherry, blueberry and currants followed by notes of liquorice and toasting. Rich, round and smooth on the palate with "chocolatey" tannins, well-balanced and persistent.

FOOD PAIRING

It pairs well with the savoury first course dishes of the Veneto region such as porcini or radicchio risotto, red meat and ripened 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
Valpantena

Alcohol by volume
13.5 %

Grapes/Blend
Corvina 60%
Rondinella 20%
Corvinone 10%
Negrara 10%

pH
3.30

Total acidity
5.80 g/l

Ageing
12 months in
barriques

Residual sugar
8.90 g/l



AWARDS
Falstaff Valpolicella Trophy 2019 - 91 points