

CECILIA BERETTA

FREEDA - ROSÉ TREVENEZIE

INDICAZIONE GEOGRAFICA TIPICA

TERROIR

Limestone and clay.

WINEMAKING

The wine is obtained from the skilled blending of grapes from the southern area of Lake Garda. After being harvested by hand, grapes are pressed together. Contact with the red grape skins creates the soft, elegant salmon colour, technically known as "onion skin". The alcoholic fermentation occurs after static decanting for 24 hours. Selected yeasts are used to induce fermentation in steel tanks at a controlled temperature of 13-14 °C for about 20 days. The wine then remains on the lees for one month before being bottled.

WINEMAKER'S NOTE

Corvina meets the aromatic freshness of Sauvignon and the spicy round character of Carménère. Freeda is a perfect combination of fruity and spicy aromas with a strong minerality and freshness. The finish is long and harmonious.

FOOD PAIRING

Excellent with lobster risotto, oysters, grilled sea bass or long lazy evenings.

FREEDA

Cecilia Beretta, an influential and fascinating noblewoman of the 1700s, used to receive aristocrats and artists from various parts of Europe in her salon. Reading her diaries, we can deduce that one of the people who most influenced her growth and stimulated her artistic orientation was a cousin from Northern Europe, who lived in what is now Sweden. Her name was: Freeda.



Geographic area

Southern area of
Lake Garda

Grapes/Blend

Corvina 60%
Sauvignon 30%
Carménère 10%

Harvesting period

Mid September

Alcohol by volume

12.5%

pH

3.12

Total acidity

5.75 g/l

Residual sugar

6.2 g/l

Awards

2020

Global Master Rosé Master Rosé -
Drinks Business - **Gold Medal**