

CECILIA BERETTA

MIZZOLE

VALPOLICELLA SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

TERROIR

Owned vineyard in the Mizzole district, 200 meters above sea level, guyot cultivated and in conversion to organic.

The soil is mostly clayey, calcareous.

The average age of the plants is about 25-30 years.

WINEMAKING

After soft crushing, the grapes are left to macerate on the skins for 8-10 hours at a temperature of 10° C. Fermentation at a controlled temperature continues for 10-12 days, during which the must undergoes frequent remontages to favour extraction of polyphenols and colouring substances. After fermentation and partial racking, the wine is transferred to steel tanks where malolactic fermentation takes place. Afterwards, 55% of the wine is transferred to oak barriques and tonneaux, with 30% new wood, where it matures for about 9 months. The rest matures in steel.

WINEMAKER'S NOTES

With a brilliant colour and shades of red coral, this wine offers intense aromas of wild cherries, underbrush and hints of toasting. Round and soft on the palate, it is supported by a freshness that makes it pleasant and well-balanced.

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

Mizzole -
Valpantena

Alcohol by volume

13 %

Grapes/Blend

Corvina 60%
Corvinone 25%
Rondinella 10%
Oseleta 5%

pH

3.23

Total acidity

5.70 g/l

Ageing

8-10 months in
barriques

Residual sugar

5 g/l



Awards

2018

Wow The Italian Wine Competition 2021 - Gold Medal

2017

Luca Maroni 2020 - 90 points

Concours Mondial de Bruxelles - Gold Medal