



CECILIA BERETTA

VALPOLICELLA RIPASSO DOC SUPERIORE

CECILIA BERETTA

With Cecilia Beretta, the Pasqua family aims to promote the strength and personality of traditional Valpolicella and Soave wines, the precious fruit of a unique and original history and culture. The name Cecilia Beretta is a tribute to the influential and fascinating noblewoman and patron of the arts and crafts who lived in the 1700s.

WINEMAKING

After careful selection of the grapes, destemming takes place and the grapes undergo maceration and alcoholic fermentation as whole berries. The process continues for 15 days, with pumping over and fermentation temperature control at 20-22°C. The product remains in steel tanks until February, when it is transferred to Amarone pomace. Here, a second fermentation takes place, which increases the structure and aroma of the wine. After racking and decanting, the product is transferred to wooden barrels of various sizes. After 12 months, it is blended and bottled.

TASTING NOTES

Deep red in colour, it has a broad nose with strong aromas of morello cherry, blueberry and blackcurrant, followed by notes of liquorice and toasted hints. Rich, warm and smooth on the palate, with “chocolatey” tannins, well-balanced and persistent.

GRAPES/BLEND

Corvina 60%
Rondinella 20%
Corvinone 10%
Negrara 10%

ALCOHOL BY VOLUME

13.5 %

RESIDUAL SUGAR

8.5 g/l

PH

3.4

TOTAL ACIDITY

5.8 g/l

