

CECILIA BERETTA

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2016

TERROIR

Calcareous, clayey hilly soil.

WINEMAKING

Amarone is a noble wine, obtained from the best bunches of the hills of Valpolicella, harvested by hand and left to raisin in wooden crates for 4-5 months. After raisining, sugar concentration increases. At the end of February, the grapes are crushed and left to ferment for about 25-30 days. After pressing and decanting, the wine is transferred to barriques where malolactic fermentation takes place. After 18 months, it is allowed to age in the bottle for another 6 months.

WINEMAKER'S NOTE

A soft, full-bodied wine with abundant extracts and high alcohol content which lends a seductive, velvety sweetness. The colour is intense garnet red, with aromas of plum, almond and chocolate and light notes of vanilla. A wine with excellent structure and a harmonious and persistent finish.

FOOD PAIRINGS

A full-bodied wine that pairs well with traditional Veronese main courses. Excellent, in general, with important main courses of red meat, wild game or paired with Parmigiano Reggiano and aged cheeses. A wine for meditation, to also try with chocolate. Serve at 18° C.

HARVEST / 2016

Winter passed with above-average temperatures and no precipitation. A cold and rainy period began in early April and lasted until the middle of May. The months that followed saw alternating temperatures with values below the historical average especially in the months of July and August. The weather was decidedly nice with the arrival of September. The high temperatures and good air movement kept the humidity of low and let the vegetative cycle come to a good conclusion. Autumn concluded with pleasant temperatures until early December, when winter weather began.

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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 hills

Alcohol by volume
15.44%



Grapes/Blend
Corvina 65%
Rondinella 20%
Corvinone 10%
Croatina 5%

pH
3.28

Awards

Luca Maroni 2020 - 94 points
Doctor Wine - 90 points

Ageing
18 months in barriques

Residual sugar
8.29 g/l