

CECILIA BERETTA

LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

TERROIR

Clay and limestone, hills on the south and flatland towards the lake.

WINEMAKING

After cold maceration for 6-8 hours, the grapes are pressed and the must is separated from the skins. Fermentation follows at a controlled temperature of 16-17°C with the adding of selected yeasts. The wine is then stocked in steel tanks at 10-12°C. After stabilization, the wine is bottled.

WINEMAKER'S NOTE

Straw yellow colored wine, it has a fruity bouquet with floral notes. Light, flavorful with good acidity.

FOOD PAIRINGS

This crisp white wine pairs well with salads, antipasti or delicate first course dishes such as pastas or risottos with vegetable or seafood and fish or white meat. To be served at 10-12° 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

Between Lugana and Sirmione.

Grapes/Blend

Trebbiano di Lugana 100%.

Harvesting period

Mid September

Alcohol by volume

12.5 %

pH

3,05

Total acidity

5,65 g/l

Residual sugar

7.50 g/l