

CECILIA BERETTA

BROGNOLIGO SOAVE CLASSICO

DENOMINAZIONE ORIGINE CONTROLLATA
2021
ORGANIC

SOIL

Eruptive-basaltic with alluvial residues.

WINEMAKING

The grapes bunches are partially dried on the vines for 2-3 weeks before being carefully harvested by hand. After soft crushing, fermentation takes place in steel tanks with select yeasts at a controlled temperature between 15-17° C for about 15 days and malolactic fermentation is blocked. About 10-15% of the must finishes alcoholic fermentation in second use oak barriques where malolactic fermentation is also completed. The two wines are then blended in steel tanks where the wine remains in contact with the lees for approximately 2 months.

WINEMAKER'S NOTE

Soave is the white wine from Verona. It has a soft yellow colour with a tinge of green. It opens on the nose with notes of chamomile, tropical fruits and hints of toasting. Fresh, flavourful and well-balanced, it leaves an almond aftertaste which blends with the perceived olfactory sweetness, which is characteristic of the Garganega variety.

FOOD PAIRING

It pairs well with appetizers and fish dishes, delicate first courses, vegetables. Also excellent as an aperitif.

CECILIA BERETTA

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. The grapes used for this Soave come from the Brognoligo vineyard in the Classico area.



Geographic area

Sub-area
Brognoligo, within
the Classica area

Grapes/Blend

Garganega 100%

Harvesting period

Mid-September

Alcohol by volume

13,5%

PH

3.12

Total acidity

5.5 g/l

Residual sugar

4.07 g/l

Awards

Vintage 2019

Falstaff Soave Trophy - **91 points**

Luca Maroni 2021 - **91 punti**

Vintage 2018

Luca Maroni 2020 - **93 points**

Mundus Vini - **Gold Medal**