



GRAPE-TO-GLASS

wines worth sharing

Cecilia Beretta 'Soave Classico' Brognoligo DOC 2021

Grape Varietal:	100% Garganega
Growing Region:	Soave in Veneto - Northern Italy
Consultant Winemaker:	Graziana Grassini



The Cecilia Beretta estate and range of wines was started in the 1980's. Named after Cecilia Beretta who was the eldest daughter of the 17th century agronomist and poet Count Giuseppe Beretta. Who built the beautiful Villa in Mizzole in the heart of the estate, now surrounded by vineyards - just to the east of the village of Valpolicella. The Pasqua family have owned the vineyards since the 1940's, but with a demand for quality and a concentration on modern oenological technologies in the 1980's and with competition from 'New World' wine markets. Traditional winemaking countries like Italy were forced to up their game, thus the quality-focused Cecilia Beretta range was born.

The grapes used for this 'Soave' come from the Brognoligo vineyard in the 'Classico' area. The grapes were carefully hand-harvested and brought a short distance to the winery. After gentle pressing, fermentation took place in stainless steel tanks with selected aromatic yeasts at controlled temperatures for about two weeks and without any malolactic fermentation. Then uniquely about 10-15% of the must was transferred into used oak barriques where it finished its fermentation and also went through malolactic fermentation. The two wines were then blended in tank where the wine remained in contact on lees for approximately 2-3 months.

On the inviting nose you have fresh aromas of apples, nashi pear, citrus, herbs, almonds and a subtle floral notes. The dynamic palate has a charismatic core of acidity that firmly holds onto the lively summer fruit flavours of apples, pear, quince, capsicum and blanched almonds and a splash of coconut from the small portion having a short visit inside the used oak barrels. The elevated and invigorating palate has a mineral seam that weaves it way around the bright flavours and guides the natural fruit acidity though to a refreshingly dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 Cecilia Beretta 'Brognoligo' Soave Classico has 13.5% Alc./vol. Made in a classic dry style. Chill gently and serve in an aromatic wine glass at 8°- 9°C.

Cellaring Potential:

Drinking perfectly well this season; plus can hold nicely for another 18-24 months.

Food Pairing Suggestions:

Perfect wine as an aperitif, plus will pair with shellfish, simply prepared calamari, grilled fish on a bed of herb risotto, freshly made basil pesto tagliolini, lightly dressed vegetarian cuisine and sharp white cheeses - *enjoy.*

An invigorating 'Soave Classico' with a refreshing personality.

