



PICAIE VENETO

Indicazione Geografica Tipica



THE NAME

In the Veneto tradition the word Picàie was used to describe bunches of grapes hanging to dry during the winter months before Christmas, when they represent good will.

VINEYARDS

San Felice vineyard, hillside in the East part of Valpolicella.

SOIL

Deep, calcareous soil.

GRAPES

Corvina, Cabernet Sauvignon, Merlot.

WINEMAKING

The selected grapes are harvested by hand and left to raisin in crates inside our Fruttaio for 2 months. After pressing, fermentation takes place in separate steel tanks as the grapes have different ripening times. Temperature is controlled at 25-28°C and fermentation last for 20 days. Afterwards the grapes are blended, malolactic fermentation follows to harmonize and soften the wine.

Maturation in oak barriques for 8 months. After bottling, the wine ages in bottle before being released.

STYLE

Deep ruby red color with purple highlights, this wine has a deep bouquet with aromas of cherry and red fruits and hints of vanilla; of good structure, it is very soft and mouth-filling on the palate.

FOOD PAIRINGS

Pairs well with red meats, venison and game, seasoned cheeses such Parmigiano Reggiano and Monte Veronese.

To be served at 18° C.

SIZE 0.75 L - 1.5 L

ALCOHOL 14.5% vol

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